

THE BOHEME:

Dinner will be served in the Boheme 5-9pm.

3 course prefix menu

Price: \$59, 20% service charge is applied to all checks

Thanksgiving Dinner Boheme

Starter

SPICED LOBSTER & PUMPKIN BISQUE

Toasted pumpkin seeds, spiced crème fraiche

ROASTED PEAR SALAD

Baby field greens, roasted Anjou pears, butter pecans Maytag blue cheese, corn bread croutons
honey white balsamic vinaigrette

BEEF CARPACCIO

Dry aged Wagyu beef, shaved parmesan cheese, crispy fried capers, organic arugula, mustard aioli, crostini

Main

JOYCE FARM NATURAL ROASTED TURKEY

Cornbread & andouille sausage stuffing, sage gravy
mashed Yukon gold potatoes, haricot vert
cherry cranberry sauce

BEEF TENDERLOIN

Bohemian spiced 1855 filet mignon, butternut squash puree, brocolini, Morel mushroom sauce

PAN SEARED GROUPER

Roasted sweet potato gnocchi with sage butter
grilled asparagus, lemon & cardamom butter sauce

MEDITERRANEAN TOFU

Tomatoes, feta, olives, peppers, cilantro, Chardonnay, olive oil, spinach, jasmine rice and tzatziki

Dessert

CHOCOLATE PECAN LAVA CAKE

French vanilla ice cream, candied pecans

BLACK BEE HONEY CHEESECAKE

Orange blossom honey cheesecake, Grand Marnier caramel sauce, honeycomb waffle crisp

PERFECT PUMPKIN PIE

Whipped cream, gingerbread Anglaise, cinnamon dust

Grand THANKSGIVING BRUNCH (5TH FLOOR BANQUET SPACE)

Day: Thursday Nov 26

Time: 10am, 12:30pm and 3pm seating

Price: \$84, 20% service charge is applied to all checks

Food offerings: Family Style Brunch with Omelet, Carving & Crepe Station

Drink offerings: Special Beverage Menu

Anything additional: Mimosas are included and Jazz Music

FAMILY STYLE

PILGRIM'S HUNTER BOARD

Cambozola cheese, Naked goat , Aged Cheddar,
Sopressatta salami, Serrano ham, cornichons, olives,
lingonberry jam, assorted crackers

SEAFOOD PLATTER

Peel and eat shrimp, oysters, chilled crab legs, cocktail sauce, horseradish, lemon and hot sauce

AMERICAN BREAKFAST SKILLET

Pecanwood smoked bacon, fingerling potatoes
Smoked brats, scrambled eggs

ROASTED PEAR SALAD

Baby field greens, cornbread croutons, butter pecans, Maytag blue cheese, honey white balsamic dressing

FRESH FRUIT BOWL

Cantaloupe, pineapple, honeydew, strawberries

BAKER'S BASKET

Assorted seasonal rolls, Glorious morning muffins
Whipped honey butter

PREPARED TO ORDER

OMELET STATION

Tomatoes, ham, peppers, sausages, onions
mushrooms, cheddar cheese, bacon, spinach

CARVING STATION

Roasted Joyce farms turkey supreme, sage gravy
Cherry cranberry chutney
Bohemian spiced prime rib, horseradish cream

SIDES & STUFFING

Cornbread & andouille sausage stuffing with sage
Brown butter whipped potatoes with garlic & chives
Selection of roasted vegetables

FRENCH BOHEMIAN CREPE STATION

Nutella, berries and cream
Caramel & sliced bananas
Meyer lemon and cane sugar

Freshly baked waffles with Maple syrup

Assorted cup cakes

Perfect pumpkin pie, whipped cream

Pecan & apple pie