

Thanksgiving Buffet Menu
Hemisphere November 22, 2012
11 AM – 3:30 PM
\$32.95 per person

All Guests Served Organic Orange Cinnamon Shrub upon Arrival (nonalcoholic)

Cheese

Artisanal Cheese Display of American Cheeses to include local Florida Cheeses
Warm Brie with Pears and Almonds
Cheese Accompaniments of Fig Jam, Carr's Crackers, Sliced Baguette

Bakery

Cheddar Brioche Pull Apart, Rustic French Roll, Jalapeño Cornbread Muffins

SALADS

Organic Little Gem Romaine with Creamy Feta Dressing
Fennel, Apple and Walnut Salad with Citrus Vinaigrette
Shaved Celery and Cremini Mushroom Salad with Pecorino Cheese
Classic Waldorf salad

ENTREES

Apple Cider & Ginger Brined and Roasted Fresh Free Range All Natural Turkey with Giblet Pan Gravy

Celery Sage Stuffing
House Made Fresh Cranberry Sauce and Cranberry Chutney

Roasted Lake Meadows Cornish Hen—Roasted Quince Sauce

Fresh Herb Crusted Salmon—Dijon Crème

Palmetto Creek Farms Smoked Ham, Brown Sugar and Bourbon Glaze
Carved To Order

Charcuterie

House Made Chicken Liver Mousse—Maple Spiced Organic Apples, Croutons
House Made Gravlax—Mustard Dill Sauce, Croutons
Assorted Salamis

SOUPS

Local Triple Sweet Corn and Royal Red Shrimp Chowder
Crème of Roasted Kabocha Squash with Ginger—Vegetarian Selection

SIDES

Whipped Yukon Gold Potatoes—Savory Thyme Granola
Sweet Potato Mash—Caramelized Apples and Rosemary
Tri Color Carrots—Orange Mint Gremolata

Fresh Green Bean Sauté, shallots, thyme Shiitake Mushrooms

Braised Red Cabbage with Apples and Cinnamon

Cauliflower Fontina Cheese Gratin
Fresh Brussels Sprouts with Smoked Bacon and Pearl Onions

DESSERTS

Fresh Made Pumpkin Pie
Fresh Apple Cranberry Pie
Fresh Made Pecan Pie
Chocolate Caramel Tart—Sea Salt
Chocolate Cheesecake
Poached Burgundy Pear Croustade