

2018

# THANKSGIVING



## STARTERS

### CORN BREAD "PANZANELLA"

pan-fried corn bread croutons, hearts of palms, shaved red onions, avocado, heirloom tomatoes, fresno chilies, Loblolly Tomme cheese with cilantro-ranch dressing 12

### PUMPKIN CONCH FRITTERS

crispy pumpkin & conch fritters, jicama-radish slaw with red chili guava dipping sauce 13

### BUTTERNUT SQUASH & APPLE SOUP

chili roasted pepitas & pomegranate seed relish 8

## - FEATURED SIPS-

### Pumpkin Patch Sangria

Captain Morgan's Jack O' Blast Spiced Rum, Red Sangria, Cinnamon 12

### Pumpkin Spice Martini

Bailey's Pumpkin Spice, Frangelico, Stoli Vanilla Vodka, Cinnamon Sugar Rim 12

### Gourds Gone Wild

Pumpkin Beer with Cinnamon Sugar Rim 7

## ENTRÉES

### TRADITIONAL TURKEY DINNER

white & dark turkey meat, mashed potatoes, stuffing, roasted vegetable medley, gravy and cranberry sauce 29

### FLORIBBEAN THANKSGIVING

yellowtail snapper, shrimp mousse, sweet plantain & boniato mashed, garlicky spinach, mango salsa and red chili butter 32

### HARDWOOD GRILLED CHURASCO

marinated & hardwood grilled 10oz all-natural skirt steak, congri rice, mojo yucca fries, pickled onions & chimichurri 36

## DESSERTS

### COCONUT "FLANCOCHO" 'FLAN CAKE'

toasted coconut flakes, caramel sauce, whipped cream 10

### MAX'S PUMPKIN PIE

house-made pumpkin pie, cinnamon whipped cream, toasted walnuts & maple-rum caramel sauce 10

FULL REGULAR MENU WILL ALSO BE AVAILABLE ON THANKSGIVING