

## THANKSGIVING DINNER MENU

### FIRST

#### CREAMY ROASTED PUMPKIN SOUP

Nutmeg. Coconut Milk

### SECOND

#### PICKLED BEET SALAD WITH TOASTED WALNUTS AND FETA CHEESE

Organic Mixed Greens. Pickled Beets. Feta Cheese. Toasted Walnuts

Balsamic Apple Cider Vinaigrette.

or

#### WALDORF SALAD

Lettuce. Apples. Celery. Walnuts. Grapes. Mayonnaise. Lemon Juice

### SOURSOP SORBET

### THIRD

#### SLOW ROASTED TURKEY

Slow Roasted Turkey. Traditional American Stuffing. Creamy Mushroom Mashed Potatoes

Corn Bread. Cranberry Sauce. Traditional Gravy

or

#### BAKED HAM WITH BROWN SUGAR HONEY GLAZE AND PINEAPPLE

Greens Bean Casserole. Chardonnay Glazed Carrots. Creamy Au Gratin Potatoes

or

#### FILET MIGNON

Fettuccini. Broccoli. Red Wine Mushroom Sauce

### FOURTH

#### DASHEENE APPLE PIE

Mint Sauce

or

#### PUMPKIN AND CINNAMON CHEESECAKE

Caramel Ice Cream

or

#### CHOCOLATE BREAD PUDDING

US\$125 - per person

*We take pride in serving only the freshest ingredient by supporting our St. Lucian farmers and fishermen. Ingredients are subject to availability.  
All prices are quoted in US \$ dollars. Subject to 10% service charge and applicable V.A.T.*

*For all guest on HB/FB/AI plan will have no upcharge when selecting; 1 Soup. 1 Appt. 1 Main course 1 Dessert  
@Consuming raw or undercooked meals; poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

