

PELICAN GRILL & BAR

FIVE COURSES | NOVEMBER 23, 2023 | 5:30 PM - 8:30 PM

FIRST COURSE

CARAMELIZED FIG

whipped chevre | prosciutto crisp

SECOND COURSE

Choose One

SOUP

pumpkin | brioche | crouton | spiced cream

- or -

SALAD

caramelized anjou pear | frisee | roquefort | candied walnut | huckleberry vinaigrette

THIRD COURSE

Choose One

PAN-SEARED SCALLOP

cauliflower puree | caper | almond | sweet & sour currants | cara cara butter sauce

- or -

BUTTERNUT SAGE GNOCCHI

black trumpet mushroom | amaretto crumble | toasted hazelnut | goat cheese brodo

FOURTH COURSE

Choose One

TURKEY BREAST

cider glazed | cranberry gastrique

- or -

PRIME RIB

pelican grill rub | au jus

- or -

LOUP DE MER

frisee | pickled shallot

FOR THE TABLE

whipped roasted garlic potato | gravy | cornbread stuffing
green bean casserole | crispy fried onion | pomegranate balsamic glazed carrots

DESSERT ROOM

gelato & sorbet sundae bar | classic pumpkin pie | citrus-glazed rum butter cake
mini cupcakes | assorted shortbread cookies | cinnamon crumble loaf
old fashioned pecan pie | chocolate marquise | apple butter loaf
pumpkin cheesecake | blondies & brownies | petits fours

A Small Gift To Go From Us

\$155 per person**

Pricing excludes additional alcohol, tax & service charge. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. 20% gratuity will be added to parties of 6 or more.