

THANKSGIVING

PELICAN GRILL & BAR

NOVEMBER 24, 2022 | 10:30 A.M. - 4 P.M.

TROLLEYS

CAVIAR | CHARCUTERIE & FOIE GRAS TERRINE

SEAFOOD DISPLAYS

oysters | shrimp | lobster | crab claws | mignonette, cocktail sauce & horseradish

FROM THE GARDEN

SALAD BAR lettuce cups | rotisserie chicken | sesame | mandarins

ENDIVE GOAT CHEESE WALNUTS SALAD

BABY WEDGE SALAD | WINTER SQUASH SALAD

RUSTIC BRUSCHETTAS

tomato basil | olive tapenade & white bean | orange & pomegranate | artichoke

BUTTERNUT SQUASH SOUP

BREAD & FRUIT DISPLAYS

HOUSE-BAKED BAKERIES

butter croissants | apple cinnamon danish pain au chocolat | heath toffee danish

pumpkin cream cheese muffin | served with butter, honey & preserves

BREAKFAST FAVORITES

bacon | french scramble | breakfast links | hot links | eggs benedict | o'brien potatoes

PASTA

HAND CUT TAGLIATELLE

handtossed in an 18 month parmesan wheel | shaved white truffle

CARVERY

TURKEY cranberry sauce & gravy

WHOLE SIDE OF STRIPED BASS chermoula

WAGYU TOP SIRLOIN CAP natural reduction

TRIMMINGS

sage stuffing | brown butter mashed potato | bourbon maple bacon brussels

sweet potato casserole with candied pecan crust | green beans

DESSERTS

mini pumpkin pie | autumn spiced coffee cake | gingersnap butterscotch pudding

white chocolate cranberry cheesecake blondie | nougat chocolate mousse

citrus glazed rum butter cake | assorted macarons & shortbread cookies

\$195⁺⁺ per adult | **\$45⁺⁺** 12 & under

*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.*