

SUNDROP

\$65 per person.

Select one first course, one entrée and one dessert.

FIRST COURSE

BUTTERNUT SQUASH BISQUE

st. pete honey cream, toasted pumpkin seed brittle, sea salt

HARVEST SALAD

tri-colored quinoa, baby kale, roasted corn, butternut squash, herb whipped goat cheese, shaved brussel sprouts and fennel with charred orange vinaigrette

ENTRÉES

HERB ROASTED TURKEY

citrus cranberry compote, brown butter mashed potatoes, sourdough stuffing, haricots verts, pan gravy

RISOTTO

butternut squash risotto, toasted pine nuts, fried sage, herb oil, pickled green apple

SALMON

bourbon apricot glazed salmon filet, parsnip puree, garlic broccolini, shallot gastrique, pork belly lardons

DESSERT

PUMPKIN CHEESECAKE

brown sugar streusel, pumpkin pepita florentine maple bourbon caramel

CRANBERRY ORANGE CRÈME BRÛLÉE

orange-cranberry infused vanilla custard, crisp caramelized sugar crust, candied orange peel, fresh mint.

*Happy
Thanksgiving!*