



2024 Thanksgiving Dinner

Thursday, November 28th ~ 1:00 PM to 8:00 PM

\$92 per person, excluding tax & gratuity

First Course, choice of

Glazed Pork Belly Crostini

Goat Cheese, Pickled Peach, Dried Cranberries, Arugula

Shrimp Arancini

Shrimp Bisque, Sage Oil, Grated Parmesan

Fall Salad

Roasted Squash, Baby Kale & Arugula, Green Apple,
Red Onions, Candied Pecans, Asiago, Maple Cider Vinaigrette

New England Clam Chowder

Second Course, choice of

Herb-Roasted Free-Range Turkey

Stuffing, Gravy, Sautéed Green Beans,
Cranberry Sauce, Mashed Potatoes, Sweet Potatoes

Prime New York Steak

Garlic Mashed Potatoes, Grilled Delicata Squash

Sage Butter Scallops

Seared & Served on Parsnip Purée, Roasted Cauliflower, Browned Sage Butter

Pan-Seared Salmon

Swiss Chard, Pistachio, Herb & Whiskey Marinated Butternut Squash

Vegan Chili Bowl

Sliced Avocado, Vegan Cheese, Tortilla Chips, Sour Dough Bread Bowl

Third Course, choice of

Homemade Pumpkin Pie

Spiced Whipped Cream

Vanilla Panna Cotta

Whipped Maple Olive Oil, Roasted Walnuts & Figs

Warm Apple Cobbler

Scoop of Vanilla Ice Cream

Children's Menu \$30 per child (ages 2-10): Sliced Turkey, Chicken Tenders, or
Pasta Marinara, Garlic Mashed Potatoes or French Fries,
Fresh Vegetables, and a Fruit Cup

Credit card will be taken for all reservations ~ 72-hour cancellation policy
Reservations cancelled after 1:00 pm Monday, 11/25/24 will be charged the
full menu amount per person. 21oceanfront.com ~ 949-673-2100