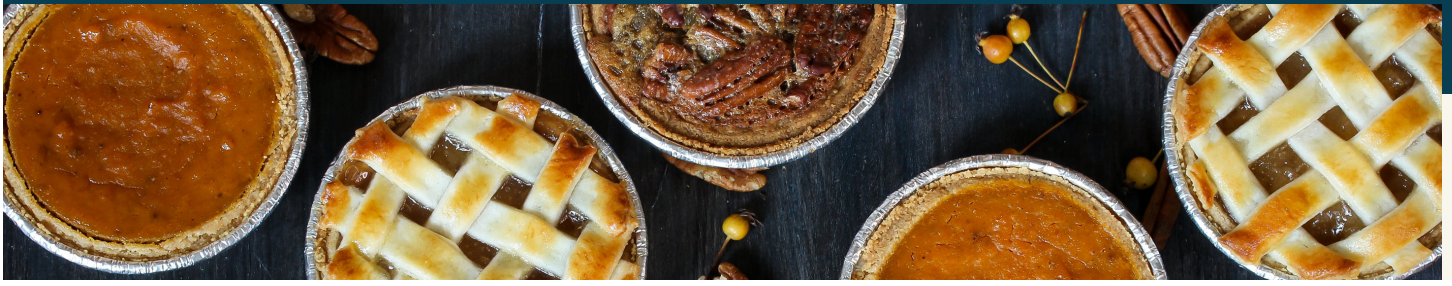


Celebrate **THANKSGIVING.**



NOVEMBER 28 | 3-8 P.M. | SUNRISE CAFÉ

\$89 per adult | \$49 per child

THE CHEF'S TABLE

ROASTED SQUASH HARVEST
AUTUMN BRUSSELS SPROUTS
CRANBERRY AND WALNUT WILD RICE
SMOKED GOUDA PIEROGI

CHEF'S MATT'S GNOCCHI

PUMPKIN SPICE
duck confit + brown butter + sage + seed

POTATO
parmesan cream + oyster mushroom + pancetta + kale

CHEF'S CHARCUTERIE BOX

THOMASVILLE TOMME + GREEN HILL + FETA
STRAWBERRY JAM + ORANGE MARMALADE
CHEF'S SPROUTING PROJECT HONEY
BENTON'S COUNTRY HAM + COPPA
HOUSE-CURED CHORIZO
GRILLED VEGETABLES
ARTISINAL BREADS AND CRACKERS

SOUP & SALADS

ACORN SQUASH SOUP
maple + autumn spice + candied squash seeds

BABY ROMAINE CAESAR SALAD
parmesan crisp + citrus emulsion + crouton

BEET AND GOAT
pickled beet + arugula + goddess goat cheese
passion fruit vinaigrette

ANCIENT GRAIN SALAD
delicata squash + feta + pomegranate + kale

FISH WELLS & SEAFOOD SHELLS

FERNANDINA SHRIMP COCKTAIL
TUNA + POKE + OCTOPUS POKE
ST. AUGUSTINE CLAMS + MUSSELS
EAST COAST RAW OYSTER BAR
OYSTERS ROCKEFELLER + ALL THE FIXINS

THANKSGIVING FAVORITES

GOLDEN ROASTED TURKEY
pan jus gravy

CORNBREAD DRESSING
pear + andouille + holy trinity + sage

PRIME RIB
horseradish cream + au jus

SMOKED SUGAR BAKED HAM
dark rum + pineapple glaze

BLACKENED SEA TROUT
citrus beurre blanc + pickled pineapple relish

WHIPPED POTATO
sweet cream butter

GREEN BEAN CASSEROLE
fried shallots

CRANBERRY SAUCE
florida orange

CANDIED YAMS
marshmallow + cinnamon butter

KID'S BUFFET

CAESAR SALAD + CHICKEN TENDERS
BARBECUE MEATBALLS
MAC AND CHEESE + SMILEY POTATOES
STEAMED BROCCOLI

SWEET ENDING

SWEET POTATO COBBLER + APPLE PIE CHEESECAKE + PUMPKIN PIE + APPLE CIDER RUM CAKE
FLOURLESS SPICED CHOCOLATE CAKE + PUMPKIN SPICE LATTE TIRAMISU
HAZELNUT CINNAMON CANNOLI + BLOOD ORANGE ECLAIRS + BLACKBERRY KEY LIME PIE
PECAN PIE + WHITE CHOCOLATE CRANBERRY SHORTCAKE

Details and pricing only valid for 2024.

sunrise
CAFÉ