



# T I D E L I N E

## THANKSGIVING ON THE BEACH

### FIVE-COURSE PRIX FIXE MENU

\$69 adults | \$22 children's menu (12 and under) | plus tax and gratuity

#### CHOICE OF SOUP

##### **Butternut Squash**

coconut milk, roasted spiced pepitas, EVOO

##### **Lobster Bisque**

crostini, sherry cream fraiche

#### CHOICE OF SALAD

##### **Harvest**

roasted beets & turnips, English cucumber,  
toasted macadamia nuts, blue cheese,  
cranberry vinaigrette

##### **Caesar**

hearts of romaine lettuce, white anchovies,  
parmesan crisp

#### CHOICE OF APPETIZER

##### **Butternut Squash Ravioli**

nutmeg & sage brown butter

##### **Brussel Sprouts**

truffle miso aioli, pancetta, goat cheese

#### CHOICE OF ENTRÉE

##### **Apple Herb Butter Roasted Turkey**

cornbread stuffing, truffle mashed whipped  
potato, green beans with fried onions,  
cranberry-orange compote

##### **Grilled Ora King Salmon**

crusted pistachio, grilled asparagus,  
cilantro rice

##### **Braised Beef Brisket**

slow cooked beef brisket with tzimmes

##### **Linguine Lobster**

edamame, maitake mushroom,  
creamy alfredo

#### CHOICE OF DESSERT

##### **Creme Brulée Cheesecake**

berry reduction sauce, crispy mint

##### **Chocolate Panache**

white chocolate sauce, strawberry,  
whipped cream

##### **Pumpkin Pie**

salted caramel sauce

##### **Pecan Pie**

spiced salted pumpkin glazed

**Chocolate Ice Cream, Vanilla Ice Cream, Pistachio Gelato or Salted Caramel Gelato**

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food borne illness, especially if you have certain medical conditions.*