



Thanksgiving Day

CELEBRATION FEAST

THURSDAY, NOVEMBER 22ND, 2018,
CAPTIVA BALLROOM, 11:30AM - 6:30PM

\$75 Adults, \$35 Children 5-12, 4 and Under Complimentary (Sales tax 6% and gratuity 18% are not included).

HOT MULLED APPLE CIDER

CHEF'S ANTIPASTI TABLE

Assorted Specialty Cured Meats and Artisan Cheeses

House Jams, Conserves, Lavosh, Crackers

Chili Spiked Four Olive Blend

Individual Goat Cheese Tart
Caramelized Onion, Sherry Grain Mustard Gastrique, Fine Herbs

Pork Rilette

Jalapeño and Blueberry Mostarda, Pretzel Crostini

Roasted Vegetable Bagna Cauda

Fire Roasted Late Summer and Early Fall Vegetables from Our Local Farmers, Chili Pepper Harissa, Roasted Garlic Cauliflower Hummus

FALL SALAD

Mixed Baby Greens, Pickled Butternut Squash, Pumpkin Seed Brittle, Dried Cranberries, Ricotta Salata

Marinated Asparagus

Roasted Wild Mushroom, Tomato Confit, Marsala Vinaigrette, American Grana Padano

Fingerling Potato Salad

Caramelized Onion, Leek, Crispy Pancetta Ham

TREASURES OF THE GULF

Citrus Poached Shrimp
Crabby Mary Cocktail Sauce, Cajun Remoulade

Lemon Grass Kaffir Brined Green Lip Mussels

Tuna Poke Station
Fresh Avocado, Cilantro, Avocado Toasted Sesame

Made to Order Chef Inspired Sushi Station

Captiva Roll, California Roll, Veggie Roll, and Variations

SMOKEHOUSE SEAFOOD SELECTIONS

Hot and Cold Smoked Atlantic Salmon

Hot Maple Smoked, Cold Cilantro Cured, Rye Crostini, Seasonal Accoutrements

ENTREES

Chef Carved Roasted Thanksgiving Turkey

Classic Sage Sausage Stuffing Turkey Pan Gravy, Orange Cranberry Relish

Chef Carved Rosemary Garlic Rubbed Bone In Rib Roast

Au Jus, Fresh Horseradish Horseradish Sauce

Honey Mustard Crusted Salmon

Swiss Chard, Roasted Golden and Red Beets, Confit Fennel Bulb Citrus Butter Sauce

Roasted Garlic Chive Whipped Potatoes

Sweet Potato Soufflé
Toasted Marshmallow, Crispy Pecans

Green Bean Casserole

Wild Mushroom Crema, Crispy Onions

FROM OUR SWEET TABLE

Thanksgiving Pumpkin Pie, Holiday Cheesecake, Mini Pecan Tarts, Holiday Caramel Apple Trifle

Chef Action Holiday Cupcake Station

Featuring Cupcakes from Totally Baked of Sanibel Island

Gingerbread Crème Brulee

Pomegranate Berry Compote

Apple Pie Baked Alaska

Vanilla Bean Ice Cream, Graham Streussel, Torched Cinnamon Meringue

Café Diablo Action Station

Clove spiked Orange Flambe, Brandy, Royal Cup Coffee, Cinnamon Whipped Cream



SOUTH SEAS
ISLAND RESORT
CAPTIVA ISLAND, FLORIDA

RESERVATIONS ARE REQUIRED. PLEASE CALL 239-579-1483
OR EMAIL FBRESERVATIONSSSIR@SOUTHSEAS.COM