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 Rillette
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 Streusel, Torched Cinnamon Meringue
Café Diablo Action Station
Clove spiked Orange Flambe, Brandy, Royal Cup Coffee, Cinnamon Whipped Cream

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