

THURSDAY, NOVEMBER 24, 2022 • TREVI'S 12 - 7 P.M. • \$89 ADULTS • \$44 KIDS 4-12

FOR RESERVATIONS, CALL 407-238-6564 OR VISIT OPENTABLE.COM

GARDEN INSPIRATIONS

Salad Station | Romaine, Garden Greens, Arugula, Radish,
Tomato, Shaved Carrot, Cucumber, Onion, Feta, Parmesan,
Cheddar, Candied Pecans, Croutons, Ranch, Balsamic, Caesar
Heirloom Tomato and Burrata Salad | Micro Basil, Balsamic Pearls
Spinach and Green Apple Salad | Radicchio, Gorgonzola, Dried
Cranberries, Almond Fennel Pollen Crumble, Champagne Vinaigrette
Red and Gold Beet Salad | Goat Cheese, Frisee, Walnuts,
White Balsamic Vinaigrette

CHEF INSPIRED SOUP

Roasted Pumpkin Soup | Spiced Pumpkin Seeds

DIP IT | CURE IT | SPREAD IT

Imported and Domestic Cured Meats | Farmstead
Cheeses | Mixed Olives | Roasted Garlic Hummus | Pimento
Cheese | Eggplant Caponata | Pickled Vegetables | Kalamata Olive
Tapenade | Toasted Crostini | Crisp Lavosh Cracker Flats |
Local Bake Shop Artisan Bread

CHILLED SEAFOOD & HALF SHELL BAR

Shrimp Cocktail | Snow Crab Claws | East Coast Oysters |
Steamed Mussels | Cocktail Sauce | Cognac Sauce |
Mignonette Horseradish | Lemons

PASTRIES | BREADS | GRAINS (AVAILABLE 12-2 P.M.)

Assorted Croissants | Muffins | Donuts | Yogurt | Granola |

Local Honey and Hot Sauces | Buttermilk Biscuits |

Country Gravy | Cheddar Grits | Stone Ground Oats

BREAKFAST BAR (AVAILABLE 12-2 P.M.)

Made to Order Eggs, Omelets, Quinoa Bowls |
Pecan Wood Smoked Bacon | Pork Sausage |
Sweet Potato Hash | Pumpkin Pancakes |
Local Jams and Jellies | Fresh Cut Seasonal Fruit

FALL INSPIRATIONS (AVAILABLE AT 2 P.M.)

Fig and Prosciutto Flat Bread | 3 Cheese Flat Bread | Winter Mushroom Tortellini, Parmesan Cream

ENTRÉES

Seared Salmon | Roasted Heirloom Carrots | Lemon Caper Sauce |
Port Wine Braised Beef Short Rib | Goat Cheese Polenta

ARTISAN PASTA STATION

Chef's Selection of Pasta | Garden Vegetables |
Chicken | Italian Sausage | Shrimp |
Parmesan Cream | Marinara Sauce

CARVED

Roasted Turkey | Cranberry Sauce, Rosemary Gravy

Prime Rib of Beef | Chianti Reduction, Horseradish Cream

SIDE PLATES

Green Bean Casserole with Crispy Onions |
Whipped Potatoes | Roasted Sweet Potatoes with Pecan
Streusel and Marshmallows | Sage and Sausage Stuffing

DESSERTS FROM OUR PASTRY TEAM

Individual House Made Sweet Holiday Delicacies