



In Room Dining  
**THANKSGIVING MENU**  
November 28, 2024

**Pumpkin Soup**  
Sauté Shrimp Rosemary Infusion



**Roast Beet Salad**  
Hearts Of Palm, Local Tender Greens, Candy Cane Beets,  
Pickled Pearl Onion, Lemon Dressing



**Traditional Herb Roasted Turkey**  
Mashed Potato, Gravy, Cranberry Sauce,  
Traditional Herb Stuffing, Sliced Ham



**Winter Spiced Panna Cotta**  
Cinnamon, Nutmeg, Cloves Infused Panna Cotta, Poached Pear Slices

**\$90**

State Tax and Automatic 20% Gratuity will be applied to the check..

Consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish  
may increase your risk of foodborne illness.

*Menu Subject to Change Without Notice*