

THANKSGIVING

November 23, 2023

Served in the Resort's Ballroom & Veranda
from 1:00 p.m. – 6:00 p.m.

\$115 Adults, \$40 Children (5-12yr), 4 and under gratis

Complimentary Valet Parking for Restaurant Patrons

SEAFOOD DISPLAY

Pink Key West Shrimp Cocktail

Chilled Snow Crab Claws

East Coast and West Coast Oysters

Shallot Cream, Cocktail Sauce, Champagne Mignonette,
Charred Lemons, Mini-Tobasco

Local Rock Shrimp, Ceviche-lemon, Crispy Corn, Sweet Potato

DISPLAYS

Charcuterie Display of Cured and Smoked Meats

Artisanal Cheese Display featuring a Selection of Local and
Domestic Varieties

Sliced Assortment of Seasonal Fruits Display

Accompaniments to include: Fresh Baked Breads and Assorted Rolls

SALAD STATIONS

Baby Kale Caesar, Local Kale with Parmesan Reggiano and
House-Made Croutons

Fall Green and Grain Salad with Walnut and Cranberry

Holiday Green Salad with Roasted Fall Vegetables, Creamy Tarragon
White Balsamic Dressing

Vegetable Crudité

Hummus, Baba Ghanoush, Olive Tapanade

CARVING STATIONS

Whole Roasted Turkey, Turkey Gravy, Stuffing, Cranberry Sauce

Whole Salt Crusted Salmon, Faroe Island Salmon with Citrus
Caper Salad

Herb Crusted Prime Rib, Smoked Whiskey Bordelaise,
Horseradish Cream

PASTA STATION

Creamy White Truffle Tagliatelle

20% service charge and local taxes will be added to each check.

RESERVATIONS STRONGLY ENCOURAGED. CALL 561.340.1795

PALM BEACH MARRIOTT SINGER ISLAND BEACH RESORT & SPA
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SIDES

Homemade Sage Dressing, Mix of House Sourdough and Ciabatta
with Brown Butter Sage Water Chestnuts

Butternut Squash Bisque, Roasted Butternut Tarragon Cream,
Espelette Pepitas, EVOO

Green Bean Almandine, Sliced Almonds with Farm-Fresh Green
Beans, Garlic, Olive Oil

Grilled Asparagus with Confit Heirloom Cherry Tomato

Honeycomb Corn Casserole, Sweet Corn Roasted with
Local Honeycomb

Candied Yams with Vanilla Syrup and House Made Marshmallow

Oven Roasted Potato Mousseline, Yukon Gold Potatoes Oven
Roasted Butter and Cream

Roasted Glazed Carrots, Orange Glaze Coriander and Local
Fresh Carrots

Eggplant Caponata, Mini Chinese Eggplant, Tomato Sauce with
Pine Nuts and Aged Balsamic

DESSERT STATION

Bourbon Brûlée Sweet Potato Pie

Dutch Cinnamon Apple Pie

Pecan Praline Pumpkin Pie

Chocolate Cake

Cheesecake