

THANKSGIVING

November 24, 2022

Served 2:00 p.m. – 7:00 p.m.

\$110 Adults, \$35 Children, 5 & Under Free

Complimentary Valet Parking for Restaurant Patrons

3800 OCEAN

BLOODY MARY BAR \$25 additional

MIMOSA BAR \$25 additional

RAW BAR

Chile Margarita Poached Shrimp
Pomegranate Cocktail Sauce, Avocado and Charred Lime Crema,
Smoked Tomato Remoulade

Oysters on the Half Shell
Raspberry-Chipotle Mignonette, Fresh Horseradish, Lemons

Chilled Fennel Saffron Steamed Mussels

Pastrami Style Smoked Salmon
Herbed Cream Cheese Mousse, Fried Capers, Pickled Red Onions,
Diced Tomatoes

SOUP & SALAD

Roasted Pumpkin and Apple Soup
Scented with Calvados, Maple Crème Fraiche, Spiced Pecans,
Focaccia with Gruyere

Lemon Ginger Poached Pears, Baby Spinach and Arugula Mix
Riesling Honey Vinaigrette, Dried Cherries, Brie, Salted Hazelnuts

Baby Iceberg Wedge
Red Beet Curds, Crumbled Feta, Fried Prosciutto, Grilled Scallions,
Heirloom Grape Tomatoes, Sweet Vidalia Onion Dressing

Roasted Butternut Squash, Brussels Sprouts, Garlic Ciabatta, Dried Cranberries, Shaved Red Onion Rings, Watercress, Pumpkin Seeds, Crumbled Goat Cheese, Pure Maple Dijon Vinaigrette

DISPLAYS

Artisanal Cheese Display featuring a Selection of Local and Domestic Varieties

Charcuterie Display of Cured and Smoked Meats

Seasonal Vegetable Crudité featuring Raw, Grilled and Pickled Selections

Accompaniments to include: Fresh Baked Breads, Dried Fruit Chutney, Pepper Jam, Marinated Olives and Caper Berries with Rosemary and Lemon Zest, Braised Cipollini Onions with Dried Cherry, Gherkins, Various Mustards

Sliced Assortment of Seasonal Fruits

20% service charge and local taxes will be added to each check. Must be of legal drinking age for Bloody Mary Bar and Mimosa Bar.

RESERVATIONS STRONGLY ENCOURAGED. CALL 561.340.1795

3800 OCEAN IS LOCATED AT PALM BEACH MARRIOTT SINGER ISLAND BEACH RESORT & SPA
3800 NORTH OCEAN DRIVE, SINGER ISLAND - RIVIERA BEACH, FL 33404
561.340.1700

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CARVING STATIONS

Cranberry and Rum Brined Whole Turkey
Pan Gravy, Fennel and Kale Sourdough Stuffing, Cranberry and Fig Compote with Pinot Noir Syrup

Dijon and Tarragon Crusted Prime Rib
Au Jus with Local IPA reduction and Green Peppercorns

Banana Leaf Wrapped Red Snapper
Sides seasoned with Mezcal and Florida Citrus, Mango Chimichurri

SIDES

Boursin and Yukon Mashed Potatoes with Tobacco Onions

Caramelized Sweet Potato and Spanish Chorizo Hash, Fried Chickpea, Fuji Apples

Oven Seared Mélange of Seasonal Root Vegetables, Roasted Garlic Sage Oil, Rainbow Carrots and Diced Red Beets

Hickory Smoked Creamed Corn, Butter Braised Leeks, Crispy Pork Belly

Campanelle Pasta
Shaved Garlic, Wild Forest Mushrooms, Wilted Baby Spinach, Lemon Butter, Shredded Asiago Cheese

Acorn Squash Risotto
Toasted Pine Nuts, Chardonnay Cream, Pecorino

Fresh Baked Breads and Assorted Rolls, Whipped Maple Butter and Salted Butter

DESSERT STATION

Enjoy a vast selection of freshly baked holiday cakes, seasonal pies, and creative pastry delights.

Menu prepared exclusively for you by Executive Chef Jeff Armusik and Pastry Chef Kursten Restivo.



MARRIOTT RESORT
PALM BEACH
SINGER ISLAND