



THE HACIENDA

— A Classic 1927 Florida Hotel —

NEW PORT RICHEY

For The Table

Creamy Pumkin Hummus

With Pears, and Pita Points

Second Course

Choice of

☐ **Butternut Squash Soup**

☐ **Arugula and Watercress Salad**

With Seasonal Beets, Feta Cheese, Pine Nuts, and a Savory Mint-Gremolata Vinaigrette

Entree Course

Choice of

Turkey

Sliced Juicy White Meat, Bacon-Balsamic Brussel Sprouts, Craisin Apple Walnut Stuffing and Turkey Gravy

☐ **Stuffed Rolled Flank Steak**

Pistachio Nut Dressing Baked inside a Rolled Flank Steak Served with Goat Cheese, Prosciutto Polenta and Tomato-Ginger Jam

☐ **Seared Sea Scallops**

Plated with Sweet Winter Corn, Jumbo-Lump Crab Meat, Fresh Avocado and Cherry Tomatoes, Served over Lime Rice and a Sweet Corn Zabayon

☐ **Seasoned Lamb Rack**

Served Medium Rare, Paired with Romesco Sauce with Herb Roasted Potatoes, Tossed with Preserved Lemons, Accompanied with Nicoise Tapenade

☐ **Red Drum**

Baked to Perfection, Served with Steamed Asparagus, Tangerine Aioli, Pesto Risotto, Topped with Micro Greens

Gnocchi Pasta

Tossed with Local Butternut Squash, Fresh Seasonal Herbs and a Vegan Nutty Brown Butter Sauce

Dessert Course

Choice of

☐ **Spiced Poached Pears with French Vanilla Ice Cream**

Pumpkin Cheesecake with Fresh Whipped Cream

The Hacienda Thanksgiving Menu

☐ Indicates Gluten Free

\$59.00 Plus Tax and 20% Service Charge

727-845-5621 for Reservations

Consuming raw or undercooked eggs (dressings made with raw eggs), animal meats, seafood or shellfish could be potentially hazardous to your health.