



THE HACIENDA



— A Classic 1927 Florida Hotel —

First Course

Cranberry & Goat Cheese Canapes
Whipped Goat Cheese with Melted Leeks
Cranberry Horseradish Coulis in a Puff Pastry

Second Course

Choice of

Candied Yam Potage  
Sweet and Savory Yam Puree
with Toasted Marshmallow and Pecan Praline Dust

or

Spinach Salad 
Baby Spinach with Apple & Pear Escabeche
Feta Cheese, Walnuts & Cranberry-Brown Butter Vinaigrette

Third Course

Choice of

Turkey Paupiette
Braised, Cornbread-Stuffed Turkey Breast
Garlic Brussels Sprouts, Herbed Mashed Potatoes
Finished with Turkey Gravy

Wild Boar
Seared Rosemary Wild Boar Chop
Apple-Cranberry Chutney, Roasted Potatoes & Mushrooms
Served with Garlic-Infused Brown Butter

Rainbow Trout
Pan-Fried Rainbow Trout
with White Wine & Caper Sauce
Rosemary Gremolata, Potato Pave Au Caviar & Red Endive

Sage and Garlic "Chicken" 
Seared Vegan "Chicken Breast"
Mushroom Veloute, Haricot Verts & Maple Brook Farms Mushrooms
Crowned with Fried Onions

Braised Beef Short Ribs
Red Wine-Braised Short Ribs
Garlic Thyme Polenta & Asparagus
Finished with Demi-Glace

Dessert

Thanksgiving Trio
Caramel Apple Upside Down Cake
Pumpkin Walnut Crunch
Pecan Cobbler



Gluten Free



Vegan

Thanksgiving Dinner Menu 2024

\$70.00 Plus Tax and 20% Service Charge

Consuming Raw or Undercooked eggs, animal meats, seafood or shellfish could be potentially hazardous to your health



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First Course

Mushroom Cakes

Maple Brook Lions Mane Mushroom Cakes
Chili Garlic Aioli

Second Course

Candied Yam Potage

Sweet and Savory Yam Puree
with Toasted Marshmallow and Pecan Praline Dust

Third Course

Sage and Garlic "Chicken"

Searched Vegan "Chicken Breast"

Mushroom Veloute, Haricot Verts & Maple Brook Farms Mushrooms
Crowned with Fried Onions

Dessert

Caramel Apple Upside Down Cake

Served with Vegan Vanilla Ice Cream

Thanksgiving Dinner Vegan Menu 2024

\$70.00 Plus Tax and 20% Service Charge

Consuming Raw or Undercooked eggs, animal meats, seafood or shellfish could be potentially hazardous to your health



First Course

Mac n Cheese Bites

Second Course

Turkey Platter

Sliced Turkey Breast

Mashed Potatoes, Green Beans, Turkey Gravy & Cranberry Sauce

or

Ham Platter

Glazed Ham with Pineapple & Cherry
Mashed Potatoes and Buttered Corn

Dessert

Pumpkin Crunch



Thanksgiving Dinner Kids Menu 2024

\$35.00 Plus Tax and 20% Service Charge

Consuming Raw or Undercooked eggs, animal meats, seafood or shellfish could be potentially hazardous to your health