

# Celebrate THANKSGIVING

**Thursday, November 28th • Trevi's**

12-6p.m. • \$89 Adults • \$34 Children 4-12

For reservations, please call 407.238.6564 or visit [OpenTable.com](https://www.opentable.com)

## **Garden Inspirations**

### **Nona's Garden**

Romaine, garden greens, arugula, radish, tomato, candied pecans, shaved carrot, cucumber, onion, parmesan, cheddar, croutons, ranch, balsamic, caesar

## **Composed Salads**

### **Spinach and Green Apple Salad**

Radicchio, gorgonzola, dried cranberries, almond crumble, champagne vinaigrette

### **Heirloom Tomato and Burrata Salad**

Micro basil, balsamic pearls

## **Market Soup Inspiration**

### **Butternut Squash Soup**

Spiced granola

## **Chilled Seafood & Half Shell Display**

Shrimp cocktail, oysters, lemon & garlic herb mussels cocktail sauce, mignonette, horseradish, lemons

## **Dip it, Cure it, Spread it**

Mixed olives, smoked carrot hummus, pickled vegetables, olive tapenade, pimento, toasted crostini, lavosh, local bake shop artisan bread

## **Aged and Cured**

Smoked Salmon, cured egg, shaved onion, caper berries, roasted tomatoes, Boursin cheese

## **Cheese and Charcuterie Cones**

Drunken goat, cypress point gouda, salami, prosciutto, Castelvetrano olives

## **Trevi's Pizza**

Sausage and pepperoni, margherita, fig and prosciutto

## **Chef-Prepared Sushi & Sashimi**

### **Rolls**

Spicy tuna, California, vegetable

### **Sashimi**

Tuna, salmon poké, hamachi sashimi

## **Carved**

### **Cedar Plank Salmon**

Lemon dill sauce

### **Prime Rib of Beef**

Chianti reduction, horseradish cream

### **Roasted Turkey**

Cranberry sauce, rosemary gravy

## **Breakfast Additions 12pm-2pm**

Made-to-order classic benedicts, hollandaise sauce, pumpkin spiced pancakes, spiced cream cheese topping, caramel apple maple syrup, chicken apple sausage, apple-wood smoked bacon, yogurt and fruit parfait, local jams and preserves, cream cheese, butter, bagels and toast

## **Shrimp and Grits 2pm-6pm**

Cajun tasso, smoked cheddar grits

## **Pasta Station**

Choice of cheese tortellini, cavatappi or butternut squash ravioli, Italian sausage, chicken, pancetta, mushrooms, peppers, tomatoes, spinach, olives, parmesan, pomodora, basil pesto, alfredo

## **Entreés**

### **Apricot Glazed Cornish Hens**

### **Port Wine Braised Beef Short Rib**

## **Sides**

Green bean casserole with crispy onions, whipped garlic potatoes, roasted sweet potatoes, pecan streusel and marshmallows, sage sausage stuffing

## **Kid Inspired**

Chicken tenders, tater tots, mac and cheese

## **Desserts Fresh From our Pastry Team**

Pumpkin cheesecake, holiday cookies, apple cranberry puff pastry, spiced chocolate financier, pecan bourbon mini pie, sweet potato & salted caramel creme pie, white chocolate pumpkin bread pudding, dulce de leche vanilla spiced mini roulade