



Palm Court Restaurant & Wine Cellar

Thanksgiving Menu

Thursday, November 25th – 12pm to 7pm

Appetizers

Burgundy Pear Salad

Grilled Marinated Eggplant, Fresh Mozzarella, Roasted Peppers & Fresh Basil in a Plum Tomato Sauce

Wild Mushroom Crêpe with Champagne Sauce

Carlton Baked Stuffed Chopped Clams

Jumbo White Wild Gulf Shrimp Cocktail - \$15.00 per person

Seafood Tower for 4 - \$140.00 per table

Entrees

*Roasted Young Tom Turkey with Sausage Stuffing, Pan Gravy, Homemade Mashed Potatoes, Cranberry Sauce
Served with Fresh Broccoli & Creamed Pearl Onions*

*Baked Smoked Ham with Apricot Pineapple Sauce
Served with Sweet Potato Purée, Fresh Broccoli & Creamed Pearl Onions*

Loin of Natural Veal Cutlet Parmesan with Linguine in a Plum Tomato Sauce

*Carlton Braised Pot Roast with Natural Gravy Served with Homemade Potato Pancakes, Apple sauce, Fresh
Broccoli & Creamed Pearl Onions*

*Mushroom Ravioli Primavera Served with Garlic, Olive Oil, Basil, Broccoli, Zucchini,
Asparagus, Spinach, Roasted Peppers & Tomatoes*

Grilled Montauk Monkfish with Garlic, Shallots, Artichoke Hearts, Cherry Tomatoes & Spinach Risotto

Dessert Tasting

Rainbow Cookies, Cannoli, Cheesecake & Chocolate Covered Strawberries

\$85.00 Per Person Plus Tax & Gratuity