

GARIBALDI

Happy Thanksgiving

November 23rd 2017

First Course

CRAB CHOWDER

Laced with Golden Sherry

GARIBALDI SALAD

Toasted Pine Nuts, Gorgonzola Cheese, Raspberries, Raspberry Vinaigrette

CLASSIC CASER SALAD

House Caser Salad

FRIED SHRIMP

Sweet Chili Aioli, Jalapeno Crème Fraiche,
Homemade Spicy Chips

OYSTER ON HALF SHELL RAW OR STEAMED

Cocktail Sauce, Cilantro-Lime Vinegar

Second Course

GARIBALDI TURKEY PLATE

White and Dark Meat, Cornbread Pecan Stuffing, Collards, Sweet Potato,
Ham, Mashed Potatoes, Cranberry Sauce Gravy

CATCH OF THE DAY

CRISPY DIAMOND SCORED FLOUNDER

Apricot Shallot Sauce, Orzo Provencal,
Julienne Vegetables

NEW YORK STRIP

Gorgonzola Cheese, Sautéed Mushrooms,
Mashed Potatoes

SEARED SALMON

Whipped Potatoes, Lump Crab, Spinach, Mushrooms, Asiago Cream Sauce

SAUTÉED SHRIMP ALFREDO

Alfredo Sauce, Fettucine

CHICKEN PICATTA

White Wine, Lemon, Mushrooms, Capers, Roasted Potatoes, Haricot Vert

LINGUINE PRIMAVERA

Garlic, Basil, Artichoke Hearts, Shiitake Mushrooms, Tomatoes, Goat Cheese

Decadent Finale

GARIBALDI BERRY BASKET

Caramelized Almonds & Benne Seeds, Cinnamon & Vanilla Ice Creams, Fresh Berries, Chocolate Sauce

CHOCOLATE TORTE

Flourless Chocolate & Whipped Cream

KENTUCKY PIE

Chocolate Chip Cookies, Pecans, Coconut, Walnuts Bourbon Pie & Vanilla Ice Cream

KEY LIME PIE

Strawberry, Cream & Mint Leaf

PECAN PIE

SEASONAL SORBET

This menu is \$55 per person.
Plus tax and gratuity, no beverages included.