



BE GRATEFUL &
THANKFUL

NOVEMBER 23 | 10AM-7:30PM | SUNRISE CAFÉ
\$62 per adult & \$26 per child

THE “ART OF BREAKFAST” TABLE

CHEF-CARVED FRESH FRUIT • YOGURT • CEREALS • DANISHES • SCRATCH MUFFINS
ALL-BUTTER CROISSANTS • BREAD & BUTTER BAR • CAGE-FREE EGGS • SAUSAGE
CHEF-PREPARED DESIGNER OMELETS • STEEL-CUT OATMEAL • QUICHE • ANSON MILLS GRITS
PECANWOOD SMOKED BACON • BUTTERMILK PANCAKES • PLANTATION POTATOES

CHEESE BOARD

LIL’ MOO
chef’s sprouting project honey

THOMASVILLE TOMME
strawberry jam

GREEN HILL
pecan-peach jam

SOUP & SALADS

BUTTERNUT SQUASH SOUP
vanilla crema + pickled apple

SIMPLE SALAD
tomato + cucumber + red wine vinaigrette

ROASTED BEET & KALE SALAD
goat cheese + white balsamic vinaigrette

CAESAR SALAD
romaine + parmesan + crouton + florida lemon caesar

RAW BAR

TUNA • SMOKED SALMON • SNAPPER CEVICHE • LOCAL SHRIMP • EAST COAST OYSTERS

THANKSGIVING FAVORITES

SMOKED SUGAR CURED HAM
root beer glaze

GOLDEN ROASTED TURKEY
pan jus gravy

CRANBERRY SAUCE
florida orange

WHIPPED POTATO
just-cut chives

GREEN APPLE DRESSING
roasted onion + sage

SAPPHIRE SALMON
datil pepper mustard sauce

GREEN BEAN CASSEROLE
fried shallots

CANDIED YAMS
marshmallow + cinnamon butter

THE MIXING BOWL

PUMPKIN PIE • CHOCOLATE CHUNK PECAN PIE
CHOCOLATE MOUSSE PARFAIT • RASPBERRY-PUMPKIN TRIFLE
WHITE CHOCOLATE CHEESECAKE • APPLE BREAD PUDDING • CARAMEL DIPPED APPLES

Happy Thanksgiving

sunrise
CAFE