UNRESERVED
FOOD BAZAAR

A GRATEFUL *Indulgence*

November 26th, 2026

148 per guest
58 ages 4-12
Complimentary ages 3 and under

happy thanksgiving

WELCOME BITE

Wild Mushroom & Gruyere Tartlet | caramelized shallots, whipped Gruyere mousse, picked fresh thyme (G, D, V)

CHELONIA RAW BAR:

Snow Crab Claw (SF) | drawn butter (D, V)

Key West shrimp cocktail (SF) | cocktail sauce (F), cilantro crema (D, V), lemon wedges (V)

Beau Soleil Oysters (SF) | cranberry & champagne mignonette (V),

Chilled Lobster Tail (SF) | lemon-dill drawn butter (D, V)

Florida Stone Crabs (SF) | Mustard Sauce (E, V)

SUSHI:

Angry tiger maki | spicy tuna, shisho, shrimp, aji amarillo, bubu arare (F, SF)

Oki maki | snow crab, avocado, cucumber, tuna, spicy mayo, crispy shallots (E, F, SF)

Soy sauce (SB, V), wasabi (V), pickled ginger (V)

FRESH & CURED:

Cheese & Charcuterie Display | Finocchiona, Speck, Capocollo, Chianti Salame, Cranberry Chipotle Cheddar (D, V), Apricot Stilton (D, V), Humboldt Fog (D, V), Manchego (D, V), Honeycomb (V), sweet drop peppers (V), JW Garden rosemary marinated olives (V), apple cranberry mustard (V), cinnamon carrot jam (V), roasted spiced nuts (N, V), candied maple pecans (N, V), house pickles (V)

Baby Gem Caesar Salad | herbed croutons, shaved parmesan Reggiano (G, D) Caesar dressing (D, E, F)

JW garden Salad | Red and green oak leaf lettuces, grape tomatoes, sliced cucumbers, charred peppers, watermelon radish (V) white balsamic vinaigrette (V)

Fall harvest salad | herbed marinated feta, port wine poached apples, pumpkin and poppy seed brittle (D, V), cranberry vinaigrette (V)

Individual Red and Gold Beet Salad | whipped goat cheese, orange segments, pomegranate seeds, watercress, oregano vinaigrette (D, V)

FROM THE HEARTH:

Artisanal Breads | brown butter & sage rolls (G, D, V), black olive loaf (G, V), potato chive bread (G, V), sourdough (G, V), multigrain loaf (G, V), pumpkin brioche rolls (G, D, V), grilled black salt rosemary focaccia (G, V), cranberry walnut loaf (G, D, E, N, V)

Butter Board

Cinnamon butter, honeycomb, delicata chips, sea salt (D, V)

Sweety drop peppers, balsamic braised pearl onions, grated pecorino, fresh cracked black pepper, garden basil (D, V)

SMALL PLATE STATION:

Rosemary Crusted Lamb Lollipop | cauliflower puree, apple mostarda, pomegranate glaze, crispy leeks (D)

MADE TO ORDER PASTA STATION:

Ricotta Gnocchi | truffle cream, roasted exotic mushrooms, black truffle flakes (G, D, E, V)

Gulf shrimp Orecchiette | roasted pumpkin, Tuscan kale, pancetta lardons, sage brown butter, Parmesan Reggiano (G, D, SF)

SIDES:

Butternut Squash Bisque (D, V) | parmesan crostini (G, D, V), chive oil (V)

Sweet potato casserole | toasted marshmallows, candied pecans (D, N,)

Whipped Yukon potatoes (D, V)

Traditional Stuffing | toasted brioche bread, roasted mushrooms, JW garden herbs (G, D, V)

Maple Bourbon Short Ribs | braising jus, roasted brussels sports and celriac, , bourbon maple glaze (D)

Josper Roasted Snapper | saffron fregola, roasted fennel, confit tomatoes, citrus-herb beurre blanc (D, F)

Brown Stew Chicken | chicken thighs, marble potatoes, haricot verts, brown gravy, crispy sage (D)

Charred Broccolini | pecorino, garlic chips, lemon zest (D, V)

Baked Mac n Cheese | gruyere, fontina, smoked cheddar, toasted breadcrumbs (G, D, V)

Chicken Tenders (G) | BBQ (V), Ketchup (V), Honey Mustard (V)

FROM THE BUTCHER CUT:

Herb Roasted Turkey | JW Garden Sage Gravy (D), Cranberry-orange Sauce (V)

Peppercorn Crusted Prime Rib | red wine sauce, horseradish cream (D, V), bourbon onion jam (D)

Maple Dijon Spiral Ham | brown sugar, orange, rosemary port sauce

FROM THE PASTRY KITCHEN:

Apple Pie | handcrafted individual pies filled with spiced apples (G, D, E)

Pumpkin Pie | autumn spiced pumpkin custard, individual crust (G, D, E)

Walnut Raisin Gugelhupf | Traditional bundt-style cake, toasted walnuts, plump raisins, powder sugar(G, D, E, N, V)

Pumpkin Cheesecake | Creamy pumpkin cheesecake, spiced graham crust, whipped topping. (G, D, E)

Pecan Chocolate Tarts | rich chocolate ganache, toasted pecans (G, D, E, N)

Cranberry White Chocolate Alfajores | Tender butter cookies, cranberry jam, white chocolate ganache. (G, D, E)

Fall Cupcakes | Seasonal spiced cupcakes, buttercream frosting (G, D, E)

Biscoff Cake | spiced Biscoff cookies layered with cream cheese (G, D, E)

Apple Crumble Parfait | Layers of cinnamon apples, vanilla cream, and oat crumble (G, D, E)

Caramel Pecan Brownie Shooters | Decadent brownie bites, caramel mousse, candied pecans in (G, D, E, N)

Pumpkin Spice Cream Cheese Whoopie Pies | Soft pumpkin spice cakes, cream cheese filling. (G, D, E)

Thanksgiving Cookies | (G, D, E)

Cranberry Orange Macarons | cranberry-orange ganache. (G, D, E, N)

Caramel Apple Pops | caramel dipped apple slices(G, D, E)

Gift from the Pastry Chef | House made Pumpkin Bread (G, E, SB)