

Toes in the Sand

THANKSGIVING DINING EXPERIENCE 2021

EXCLUSIVELY AT CASA MARINA

THURSDAY NOVEMBER 25TH | BEGINS AT 4:00PM | \$150 PER PERSON
FAMILY-STYLE SERVICE WITH 3 COURSES | RESERVATIONS REQUIRED

AMUSE BOUCHE

Cauliflower Bisque bourbon bacon jam, pumpernickel crouton

STARTERS

Seafood Raw Bar citrus poached jumbo shrimp, fresh shucked oyster, snow crab claw,
spanish pimento cocktail sauce, rose mignonette, key lime mustard

Fall Organic Mixed Greens Salad heirloom baby beets, pecans, ricotta salata, rhubarb vinaigrette

ENTRÉE

Apple Cider Brined Roasted Turkey roasted garlic mashed yukon gold potatoes, giblet gravy, apple walnut sage stuffing,
brown butter maple roasted carrots, vanilla rum sweet potatoes soufflé, charred broccolini, cranberry orange relish

Apricot Pecan Stuffed Pork Loin roasted pumpkin, wild mushroom, fig balsamic glaze

Spanish Paella saffron scented rice, spring peas, chorizo, shrimp, mussels, clams, white wine, black garlic aioli

Black Angus Ribeye red currant port wine jus, creamy horseradish

***Prime Rib** +\$25 per person, *must be pre-ordered

DESSERT

A Selection of Assorted Festive Holidays Desserts

enjoy your dessert with one of our handcrafted specialty coffee, cappuccino or latte



CASA MARINA

THE DIAMOND OF KEY WEST

CELEBRATING 100 YEARS

DINNER RESERVATIONS REQUIRED: 305.304.3818 | CASAMARINARESORT.COM | 1500 REYNOLDS STREET, KEY WEST

Times subject to change. Must be 21 or older to order and consume alcohol. Please consume responsibly. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. 18% gratuity is automatically added for Toes in the Sand dining.