



*Thanksgiving is a Time to Surround Yourself with
Good Food, Family & Friends
Join us for a Thanksgiving Buffet in Hemisphere Restaurant
Thursday, November 28, 2019 / 11 AM - 4 PM*

Regional Cheese Selections and Charcuterie

Cypress Point Magnolia Style Gouda, Sweet Grass Daily Asher Blue Cheese & Thomasville Tomme
Cheese Accompaniments of Lake Meadow Naturals, Honey, Sliced Baguette, Fruit-Nut Crisps, Gluten Free Crackers,
Chef's Selection of Sliced Charcuterie, Honey Glazed Pancetta with Caper Berries, Apricot Glaze

Soup

Pumpkin & Brie Bisque with Pomegranate Seed Garnish

Salads

Mixed Local Greens, Cucumber, Hearts of Palm, Orange & Pink Grapefruit Segments, Carrot Curls, Cucumber, Radish,
Sprouts, Pecans, Walnuts & Assorted Dried Fruits - Honey Balsamic Vinaigrette, Ranch, Champagne Pomegranate, Hazel
Nut Sherry Dressings. Roasted Squash, Dried Cranberry, Pumpkin Seed, Quinoa Salad - Maple Vinaigrette,
Kale-Bosc Pear Salad with Pancetta, Candied Pecans - Apple Cider Vinaigrette

Sides

Yukon Gold Potato Mash with Butter and Crème, Traditional Sweet Potato Puree, Fresh Green Been Sauté, Wild
Mushrooms & Sautéed Onions Topped with Fresh Oregano, Broccoli & Cauliflower Gratin Topped with Marsala
Golden Raisins, Roasted Marcona Almonds

Seafood Selections

Gulf White Shrimp Remoulade Cocktail, Smoked Atlantic Salmon, Capers, Red Onion, Crumbled Egg
Gulf Oysters Cocktail Sauce, Lemon, Tabasco

Entrees & Carving Stations

Carved to Order Honey Citrus Brined & Roasted Free Range All Natural Turkey
with Giblet Pan Gravy, Apple, Fennel Sausage and Sage Stuffing,
House Made Classic Cranberry Sauce and Orange Chutney
Flaked to Order Cedar Plank Skuna Bay Salmon, Caper Grain Mustard Sauce
Palmetto Creek Farms Smoked Ham Carved to Order with Maple Butter Glaze
Grilled Flank Steak Sliced & Served with Organic Roasted Carrots Tossed in Herb Butter and Topped with
Chermoula Sauce and Pickled Red Pearl Onion Petals

Bakery

Assorted Breads, Rolls, Muffins and Baked Goods of the Day

Desserts

Brownie Bites with Raspberry Mousse, Original Chocolate & Pumpkin Cheese Cake Bites, Pumpkin and Dutch Apple Pie,
Pecan Pie Tartelettes, Pumpkin Bars, Chocolate Covered Strawberries,
Gluten Free Chocolate & Strawberry Cups Filled with Chocolate Mousse,
White Chocolate Rectangles with Caramel Mousse

\$46.95 Adults \$19.95 Children (5-12), Tax & Gratuity not Included

Complimentary 2 Hour Valet Parking

For Reservations, Please Contact Arlene Diel - 407-825-1315 or Arlene.diel@hyatt.com