

La Coquina Thanksgiving 09

*Cheese Selections of Cypress Grove
Humboldt Fog, Point Reyes Blue, Champignon and Cherry Gourmandise*

Poached Jumbo Shrimp, Opilio Crab Claws and Blue Point Oysters, Roberto Cavalli Cocktail Sauce

American Sturgeon, Salmon and Wasabi Caviars, Banquette Crisps and Red Onion Crème Fraîche

Loch Druart Salmon Inside Out Nori Rolls, Yuasa Muca Soy

Pan Seared Maryland Jumbo Lump Crab Cakes, Ancho Remoulade

Hand Pulled Buffalo Mozzarella, Virgin Olive Oil and Basil Roulade

Unadare Glazed Unagi

Smoked and Pastrami Cured Salmons, Caviar Crème Fraîche

Balsamic Glazed Duck Breast Lollypops

Imported Bresaola and Fennel Sausage Stromboli

Smoked Shrimp in Pineapple and Cilantro Chutney

Chilled Kobe Tenderloin on Roasted Red Pepper and Tomato

Grilled Eggplant, Heirloom Tomato and Crumbled Feta Terrine

Broiled Poussin and Spinach Cannelloni, Rocca Parmesan and Hollandaise

English Pea and Prosciutto Ravioli, Florida Rock Shrimp and Chives

Made to Order Buttermilk Pancakes and Waffles, Sugarman's Maple Syrup

Carved Organic Roasted Turkey

Made to order Chef Creations:

Pepper Seared Buffalo Tenderloin

Colorado Rack of Lamb

Salmon Wrapped Diver Scallops

Breast of Poussin

Lobster Eggs Benedict