

Johannes

THANKSGIVING DINNER

3 Course / 110.00 Per Person

Served From 3pm - 830pm

COURSE ONE

(Choose One)

Sweet Corn Potato Chowder & Wild Caught Super Lump Crab Meat
Crispy Bacon, Westphalian Pumpnickel Croutons, Chive Oil

Wild Mushrooms & Green Asparagus in Puff Pastry Shell
Wild Mushrooms & Green Asparagus, Garlic Lemon Herb Sauce

European Herb Cured Cold Smoked Atlantic Salmon
Smoked Salmon, Wild Organic Arugula, Oven Roasted Beets, Grapefruit,
Granny Smith Apples, White Balsamic, Truffle Oil

Shrimp Cocktail

Tiger Shrimp, Secret Dressing Served in a Martini Glass, Grilled Baguette

Grilled Bosc Pear, Burrata & Won Ton Salad

Grilled Bosc Pear, Radicchio, Wild Organic Arugula, Romaine, Chopped Organic Pistachios,
Organic Watercress, Organic Olive Oil & Lemon Juice, Balsamic Syrup

COURSE TWO

(Choose One)

Spice Rubbed Marry's Organic Free Range Young Turkey Breast
Organic Maple Syrup Glazed Carrots, Roasted Brussel Sprouts, Cranberry Apple Chutney,
Smoked Chipotle Infused Black Mission Fig Almond Fennel Leek Pretzel Stuffing,
Crème Fraiche Mashed Potatoes, A Great Gravy

Wiener Schnitzel Or Organic Chicken Wiener

Roasted Parslied Fingerling Potatoes, Cranberries, Lemon,
Cucumber In Dill Sour Cream Dressing

Optional: Caper Lemon Sauce or Jäger Sauce

Pan Seared Sea of Cortez Halibut

Celery Root Puree, Florida Rock Shrimp, Grapes,
English Peas, Sundried Tomatoes, Dill, Basil Oil

Grass Fed Beef Tenderloin Steak "Diane"

Goat Cheese Infused Potato Risotto, Chive Oil, Baby Carrots, Sautéed Spinach,
Classic Cognac Demi Glaze Cream Mushroom Sauce

Crispy Roasted Maple Leaf Farm Half Duck

Apple & Organic Chestnut Braised Red Cabbage, Parsley Bread Dumpling Roll,
Orange & Winter Cherry Port Wine Reduction

COURSE THREE

(Choose One)

Mama's Apple Cranberry Strudel

Cinnamon Vanilla Rum Sauce

Fresh Berries & Sorbet

Seasonal Berries Drizzled With Orange Caramel Sauce

Lemon Fig Crème Brulée

Pumpkin & Dark Chocolate Pretzel Bread Pudding

Lemongrass Vanilla Bean Ice Cream, Caramel Drizzle, Sea Salt Caramelized Pecans

Tiramisu

Strawberries Marinated In Grand Marnier

~ HAPPY THANKSGIVING ~

(A Service Charge Of 20% Will Be Added to Your Check, Thank You!)

Vegetarian Dishes Available Upon Request

Menu Is Subject to Change Upon Availability

Executive Chef/Owner: Johannes Bacher Chef de Cuisine: Rafael Toledo

Thursday, November 26, 2026