



Summer  
Thanksgiving  
Feast

In appreciation of Visit Orlando

*Welcome Cocktail*

Juiced KYV Farms Sugarbaby Watermelon Rind, St. Augustine Gin, Celery, Cucumber

*Appetizer*

KYV Farms Spaghetti Squash Tots, Lake Meadow Naturals Egg Basil Mayonaise

*Mains*

Cherry Sungold Tomatoes, Roasted Oyster Mushrooms, Watermelon, Charred Onion Pesto

Coconut Royal Reds, Green Mango, Green Papaya, Cumin, Cilantro

Wagyu Tartare, Grilled Tomazin Farms Okra, Purple Cauliflower Rice, Garlic Chips, Quail Eggs, Fingerling Chip

Carrot Pasta, Spring Pea Ravioli, Farmer's Cheese, Frog Song Farm's Cucumber Blossom, Roasted Fairytale Eggplant and Tomazin Farms Fried Leeks

*Dessert*

Musk Melon Shooter, Gin, Coriander, Honey Oats, Black Salt, Sour Cream Ice Cream + Gezellig Cookies Original Stoopwafels

Prepared by Chef Jes Tantalo

