ANCHOR 28

THANKSGIVING

A FIVE-COURSE CELEBRATION

THURSDAY · NOVEMBER 26, 2026

I · AMUSE-BOUCHE

The Golden Welcome

Golden, flaky puff pastry filled with silky whipped herb cheese
and delicately finished with fresh chives.

II · SOUP

Coastal Velvet

Roasted pumpkin bisque · Jumbo lump blue crab · Crème fraîche
Toasted pumpkin seeds · Finished with argan oil

III · SALAD

Autumn's Jewels

Roasted beets · Ripe pear · Baby arugula · Whipped feta cheese
Candied pecans · Champagne-honey vinaigrette

IV · MAIN COURSE

The Grand Thanksgiving Feast

Sage-butter roasted turkey · Short rib bourguignon
Marshmallow sweet potato casserole · Mac and cheese · Brioche-apple stuffing
Glazed carrots · Haricots verts · Cranberry-orange compote

V · DESSERT

Caramel Apple Dream

Caramelized apple tart · Vanilla bean crème anglaise · Vanilla ice cream
Cinnamon-sugar finish

$95 PER GUEST

SPECIAL OPTIONS

Vegetarian Entrée Available by Advance Request
To-Go Option Available · Please Inquire for Details

CALL (904) 615-1943
EMAIL Anchor28INV@yahoo.com

A time to gather, give thanks, and savor the season.