

Bacchanal Thanksgiving Day Feast

Thursday, November 22, 2018

11am – 11pm \$79.99

Holiday Inspired Menu Including...

Espresso & Sea Salt Crusted Prime Rib	Pan Seared Scallops & Cassoulet
Herb Roasted Turkey	Turkey Scaloppini Marsala
Citrus Chipotle Sweet Potato Mash	Butternut Squash Ravioli / sage Brown Butter
Shell On Salt & Pepper Shrimp	Venison Sausage stuffing
Elote Bites with Carnitas & Poblano Cilantro Cream	Shrimp Pad Tai
Steamed Clams in Spicy Chorizo Broth	Chestnut soup
Wild mushroom Risotto	Wild mushroom Risotto
Pumpkin cheesecake	Winter Melon Soup
Pumpkin spice Marshmallow	Sweet Potato S'more Gelato

Plus all of our Favorites...

Chilled Snow & King Crab	Roasted Bone Marrow	Roasted Wagyu Beef
Chilled Jumbo Shrimp	Santa Maria Grilled Tri-Tip Beef	Texas Style Brisket
Pacific Oysters	Jonah Crab Claws	Char-Grilled Lamb T-Bone
Lobster Bisque		

A wide array of Asian Specialties, Soups, and Noodles

and much, much, more.

Due to the holiday the Bacchanal dining experience is limited to 2 hours.

Celebrate Thanksgiving at Bacchanal

Bacchanal Thanksgiving Feast **Thursday 11/22**

11am-11pm \$79.99

730am-11am \$59.99

Brunch

Wed 11/21 to Sunday 11/25

7:30am-3pm \$59.99

Dinner

Wed 11/21 to Sunday 11/25

3pm-11pm \$69.99

Featuring

Espresso & Salt Crusted Prime Rib, Crab legs & Claws, Herb Roasted Turkey, Texas Style Brisket, Butternut Squash Ravioli, Pumpkin Cheesecake, & Sweet Potato S'more Gelato

Plus all of your favorite selections from more than

8 chef stations and up to 500 items.

Add the all you Care to Drink Package to your Bacchanal Dining Experience \$24

Caramel apple Pie

Vodka, Butterscotch Schnapps, Apple Cider, Lemon juice, graham cracker & Apple Garnish.

Draft beer: Coors light & Blue Moon

Sangria: Red or White

Wine: Chardonnay & Cabernet Sauvignon

Champagne & Mimosa's

Due to the holiday the Bacchanal dining experience is limited to 2 hours.

Parties will be seated based on availability.

All parties must be complete prior to paying.

Thanksgiving weekend Dinner

\$69.99

3pm to 11pm

Espresso & Sea Salt Crusted Prime Rib

Herb Roasted Turkey

Citrus Chipotle Sweet Potato Mash

Shell On Salt & Pepper Shrimp

Elote Bites with Carnitas & Poblano

Cilantro Cream

Steamed Manilla Clams in Spicy

Chorizo Broth

Wild mushroom Risotto

Pumpkin spice Marshmallow

Turkey Scaloppini Marsala

Butternut Squash Ravioli with sage

Brown Butter

Venison Sausage stuffing

Shrimp Pad Tai

Chestnut soup

Wild mushroom Risotto

Winter Melon Soup

Sweet Potato S'more Gelato

Pumpkin cheesecake

Plus all of our Favorites...

Chilled Snow & King Crab

Chilled Jumbo Shrimp

Pacific Oysters

Lobster Bisque

Jonah Crab Claws

Roasted Wagyu Beef

Texas Style Brisket

Roasted Bone Marrow

& much, much , More.....

All you care to drink package +\$24

Due to the holiday the Bacchanal dining experience is limited to 2 hours.

Thanksgiving weekend Brunch

\$59.99

730am-3pm

Lobster Eggs Benedict
Maple Glazed Bone in Ham
Espresso & Sea Salt Crusted Prime Rib
Herb Roasted Turkey
Brocolini Casserole
Baked Potato Loaded Mash
Pumpkin Spiced French Toast
Venezolana Black Bean with Plantains
& Crema

Turkey Meat Loaf Chipotle, Berries &
pickled Raisins
Pickled Fig Robiola & Pistachio oil
Crostiti
Creole Mussels
Harissa Eggs in Purgatory
Steel Cut Oatmeal
Oyster Omelet with Tankasu
Boursin Cheese Scrambled Eggs

Plus all of our Favorites...

Chilled Crab	Apple Smoked Bacon & Artesian Sausages
Chilled Jumbo Shrimp	Mini Pancakes
Jonah Crab Claws	Texas Style Brisket

And.... much, much, more.

All you care to drink package +\$24

Due to the holiday the Bacchanal dining experience is limited to 2 hours.