

THANKSGIVING MENU – REFLECTIONS RESTAURANT  
RESERVATIONS REQUIRED – 727-461-3222 Ext. 144  
11/26/09 – SERVED 3PM-10PM

Soup Course:

Roasted Pumpkin and Coconut Soup, Caramelized Chestnuts  
Served in a Baby Pumpkin

Choice of (1) Appetizer:

Steamed Mussels in Saffron Tomato Broth

Or

Romaine and Iceberg Hearts of Lettuce, Baked Goat Cheese Encrusted in Hazelnuts,  
Fresh and Dried Berries, Passion Fruit with a Mango Vinaigrette

Choice of (1) Entrée:

Fresh Herb and Maple Syrup Glazed Turkey Breast with Traditional Stuffing served with  
Roasted Sweet Potatoes, Citrus Cranberry Sauce and Autumn Vegetables

Or

Roasted Pork Loin Medallions with Apple, Fennel and Prune Ragout\*

Or

Herb Crusted Prime Rib of Beef with Lingonberry Horseradish Sauce\*

\* All Entrees Served with Choice of Wild Rice with Pine Nuts and Raisins or Cinnamon  
Roasted Sweet Potatoes or Creamy Mashed Potatoes and Autumn Vegetables

Choice of (1) Dessert:

Pumpkin Cream Brulee

Or

Bourbon Pecan Pie

Or

Chocolate, Vanilla and Mango Mousses

@\$42++/adult

Child Portion (3-10 years old) of Turkey entrée (Includes dessert) available @\$12++  
Kids menu available from your server