

(choose one from each course)

First Course

ROASTED BUTTERNUT SQUASH BISQUE
salted roasted pumpkin seeds, pomegranate reduction

WINTER GREENS

candied pecans, roasted pears, goat cheese, vanilla vinaigrette

Second Course

HERBED ROASTED TURKEY

buttermilk whipped potatoes, honey chestnut stuffing, brussels
sprouts, cinnamon cranberry chutney, giblet gravy

BRAISED BEEF

parsnip puree, roasted maple glazed root vegetables, mustard demi
glazed

SEARED AMBERJACK

bean and sweet potato hash, tomato jam, crispy shishito peppers

Third Course

PUMPKIN CREME CAKE

black sesame sponge, orange coulis

MOCHA HONEY CAKE

blackberry caramel, chocolate namelaka

Bottomless Wines

MIONETTO PROSECCO

TRIBUTE CABERNET SAUVIGNON

ANGELINE SAUVIGNON BLANC

FLEURS de PRAIRIE ROSE

\$50.00 ++ per person // Additional \$35.00 per person for Bottomless Wines

An automatic gratuity of 20% will be added to all parties of 6 or more.
Please alert your server of any allergies or dietary restrictions. Consumption of raw or partially
cooked foods may increase your risk of foodborne illness.

FOR RESERVATIONS PLEASE VISIT ANCHORANDBRINE.COM

OR CALL US DIRECTLY AT (813) 221-4950 X-6759

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Let's Give Thanks