

expect no more,  
this is happiness

THE  
**BETSY**  
SOUTH BEACH

#thebetsyhotel



## LT STEAK & SEAFOOD THANKSGIVING SPECIALS



**GF** gluten-free, **VG** vegan, and **VT** vegetarian options available

### THANKSGIVING MEAL ....\$78

#### STARTER

##### AUTUMN SALAD **VG**

*baby kale, endive, gorgonzola, cranberry,  
bartlett pear, caramelized pecan, shallot  
apple cider vinaigrette*

#### MAIN (choice of one)

##### ROASTED ORGANIC TURKEY

*with pavo turkey gravy*

##### ROASTED BUTTERNUT SQUASH **VG**

*with sage*

##### GREEN BEAN CASSEROLE **VG**

*king trumpet mushrooms & cashew cream*

#### SIDES

HOUSE-MADE STUFFING

CITRUS CRANBERRY

MASHED POTATOES

#### DESSERT (choice of one)

##### PUMPKIN PIE

*hazelnut crunch, amaretto whipped cream*

##### PECAN PIE

*bourbon-date gelato*

#### SOMMELIER

##### SELECTION .....GLASS / BOTTLE

##### SANCERRE DOMAINE

DOUDEAU-LEGER ..... 16 / 64

*Loire, France, 2018*

##### CHÂTEAU DULUC DE

BRANAIRE-DUCRU .....19 / 78

*St. Julien, Bordeaux, 2014*

## Jazz @ The Betsy

*Join us for a taste of Miami's longest running live  
music series, with performances nine times a week –  
every night in our Lobby and twice more at brunch  
on the weekends.*



#### Evenings in the Lobby



6 PM to 11 PM



#### Weekend Brunch at LTSS



11 AM to 4 PM

\* Consuming raw or undercooked meats, eggs or fish may increase your risk of foodborne illness especially if you have certain medical conditions there is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.