



THANKSGIVING DINNER DELIVERY AT ALYS BEACH

Allow Caliza Restaurant to make a special delivery for your Thanksgiving Dinner!

For complimentary Thanksgiving Dinner Delivery to on-site Alys Beach owners and guests, please fill out the attached form and send it back to Nancy Paterson by November 20th. Delivery will take place Wednesday, November 26th between 10:00am and 2:00pm. If you are not staying on Alys Beach property, you can pick up your order on November 26th at Caliza Restaurant at Alys Beach between 10:00am and 2:00pm.

For additional information, contact Nancy Paterson at 850-213-5556 or npaterson@alysbeach.com.

First & Last Name _____
Alys Beach House _____
Cell Phone Number _____
in Your Party _____
Delivery Address _____

\$145 DINNER FOR FOUR

Dinner for four people includes Turkey & Turkey Jus, 3 Side Items, Soup or Salad & Dessert.

DINNER FOR FOUR	COUNT
TURKEY ROULADE <i>Roasted Turkey Breast Rolled & Stuffed with Matignon (Carrot, Celery, Onion, Bacon & Fresh Herbs) Served with Natural Gravy</i>	
CHOOSE SOUP OR SALAD	
BUTTERNUT SQUASH SOUP <i>Roasted Butternut Squash Cooked with Stock, Onions, Celery, Garlic & Chilies, Finished with Cream & Fresh Oregano</i>	
AUTUMN MIXED GREEN SALAD <i>Farmers Market Mixed, House Made Mozzarella, Spiced Nuts, Cranberry Vinaigrette</i>	
CHOOSE 3 SIDE ITEMS	
HARICOT VERTS <i>Sautéed with Shallots Fresh Herbs & Butter</i>	
CANDIED SWEET POTATOES <i>Sweet Potatoes Roasted with Maple, Thyme & Butter</i>	
CELERY ROOT PUREE <i>Celery Root & Russet Potatoes Pureed with Cream</i>	
BAKED STUFFING <i>Marble Rye & Brioche Baked with Traditional Vegetables, Turkey Stock & Fresh Sage</i>	
MAC -N-CHEESE <i>A Classic Made with Aged Cheddar</i>	
DESSERT	
PUMPKIN & CHOCOLATE BREAD PUDDING, SPICED BOURBON ANGLAISE <i>Brioche & Croissant Baked in Pumpkin Custard with White & Dark Chocolate</i>	



ADDITIONAL (4 servings per item)	PRICE	COUNT
TURKEY	\$60	
TURKEY JUS	\$10	
BUTTERNUT SQUASH SOUP	\$20	
AUTUMN MIXED GREEN SALAD	\$20	
HARICOVERTS	\$20	
CANDIED SWEET POTATOES	\$20	
CELERY ROOT PUREE	\$20	
BAKED STUFFING	\$20	
MAC-N-CHEESE	\$20	
PUMPKIN & CHOCOLATE BREAD PUDDING	\$25	



CHAMPAGNE & SPARKLING	PRICE	QUANTITY
Cava, Pares Balta Cava Brut NV, Penedes, Spain	\$15	
Champagne, Champalou Vouvray Brut NV, Loire, France	\$24	
Champagne, Veuve Clicquot "Yellow Label" Brut NV, Reims, France	\$66	
Champagne, Oudinot Brut Rosé NV, Epernay, France	\$45	
Prosecco, Zardetto "Zeta" DOCG NV, Veneto, Italy	\$25	
WHITE VARIETAL		
Arneis, Ceretto Blange, Langhe, Italy, 2012	\$22	
Chardonnay, Failla, Sonoma, California, 2012	\$39	
Chardonnay, Miner, Napa, California, 2012	\$29	
Chardonnay, Pahlmeyer, Napa, California, 2012	\$89	
Chardonnay, Morey-Coffinet "La Romanée" Chassagne-Montrachet Premier Cru, Burgundy, France, 2012	\$95	
Chablis, Jean-Paul & Benoît Droin Premier Cru, Burgundy, France, 2012	\$27	
Pinot Gris, Elk Cove, Willamette, Oregon, 2013	\$20	
Pinot Grigio, Elena Walch, Alto Adige, Italy, 2013	\$18	
Rhône Blend, Stolpman Golden Point, Santa Ynez, California, 2011	\$19	
Riesling, Dr. Loosen Bernkasteler Lay Kabinett, Mosel, Germany, 2012	\$17	
Sauvignon Blanc, Spy Valley, Marlborough, New Zealand, 2013	\$18	
Sancerre, Roger Neveu Clos de Bouffants, Loire, France, 2012	\$26	
White Blend, Elena Walch "Beyond The Clouds" DOC, Alto Adige, Italy, 2011	\$64	
ROSÉ VARIETAL		
Muga, Rioja, Spain, 2013	\$14	
Triennes, Provence, France, 2013	\$18	
RED VARIETAL		
Barolo, Vietti DOCG, Piedmont, Italy, 2009	\$141	
Brunello di Montalcino, Ciacchi Piccolomini d' Aragona DOCG, Tuscany, Italy, 2008	\$59	
Cabernet, Caymus "40th Anniversary Edition", Napa, California, 2012	\$75	
Cabernet, Felino Viña Cobos, Mendoza, Argentina, 2012	\$18	
Cabernet, Jordan, Alexander Valley, California, 2010	\$53	
Cabernet Franc, Titus, Napa, California, 2012	\$45	
Châteauneuf-du-Pape, Vignobles Brunier "Telegramme", Rhône, France, 2012	\$94	
Chianti, Selvapiana Rufina Reserva Vigneto Bucerchiale, Tuscany, Italy, 2009	\$36	
Cinsault, Sadie Family Vineyards "Pofadder", Swartland, South Africa, 2011	\$57	
Malbec, Pulenta, Mendoza, Argentina, 2010	\$30	
Merlot, Annabell "Special Selection", Napa, California, 2009	\$27	
Pinot Noir, Boillot Pommard Les Premiers, Burgundy, France, 2010	\$95	
Pinot Noir, Shane "The Charm", Russian River, California, 2012	\$46	
Pinot Noir, Soter "Planet Oregon", Willamette, Oregon, 2012	\$21	
Priorat, Ardevol Anjoli, Priorat, Spain, 2009	\$27	
Syrah, Auguste Clape Cornas, Rhône, France, 2010	\$118	
Tempranillo, Predicador, Rioja, Spain, 2009	\$35	
DESSERT WINE		
Moscato d'Asti, Michele Chiarlo Nivole, Italy, 2011	\$15	
Muscat, Domaine de Durban, France, 2010	\$17	
Tawny, Warres Otima, Portugal	\$40	
Tawny, Taylor Fladgate, Portugal	\$19	
20yr. Tawny, Taylor Fladgate, Portugal	\$60	



VODKA	PRICE	QUANTITY
Boyd n' Blair	\$36	
Grey Goose	\$53	
Hanger One Kaffir Lime	\$32	
Hanger One Mandarin	\$32	
High West	\$40	
Reyka	\$27	
GIN		
Bombay Sapphire	\$47	
Hendricks	\$36	
Ransom "Old Tom"	\$42	
Tuthilltown Half Moon	\$40	
RUM		
Bacardi Light	\$30	
Corsair Spiced	\$36	
Mount Gay XO	\$53	
Smith & Cross "Navy Strength"	\$39	
TEQUILA		
Don Julio Añejo	\$68	
Don Julio Blanco	\$53	
Don Julio Reposado	\$65	
Herradura Añejo	\$50	
Herradura Reposado	\$44	
BOURBON/WHISKY		
Breuckelen 77	\$51	
Bulleit	\$48	
Crown Royal	\$54	
Four Rose's Rye	\$21	
High West "American Prairie"	\$50	
Jack Daniels	\$49	
Reservior Bourbon	\$106	
Reservior Whiskey	\$106	
Woodford Reserve	\$66	
SCOTCH		
Dewars	\$46	
Glenlivet 12yr	\$76	
Glenmorangie 10yr	\$70	
Macallan 12yr	\$82	
Macallan 18yr	\$120	
CORDIAL		
Coffee Liqueur, Kaluha	\$45	
Cognac, Courvoisier VSOP	\$48	
Elderflower Liqueur, St. Germain	\$35	
Hazelnut Liqueur, Frangelico	\$45	
Irish Cream, Bailey's	\$47	
Limoncello, Caprinatura	\$32	
Walnut Liqueur, Nux Alpina	\$38	