



THANKSGIVING MENU

Thursday, November 25th | 11am - 5pm

\$48 per adult | \$16 per child

Starters

MAPLE ROASTED SQUASH BISQUE

Sage | Rosemary | Thyme | Parmesan

NATIVE GREEN SALAD

Dried Cranberry | Toasted Pepitas | Brussels Sprouts | Radish | Honey Bourbon Vinaigrette

CHARCUTERIE AND CHEESE

Local and Imported Meats and Cheeses | Spreads | Pickles | Crostini

Entrées

CIDER BRINED TOM TURKEY

Peppercorn and Herb Gravy

SLOW ROASTED PRIME RIB

Horseradish Cream | Garlic Jus

SEARED GULF OF MAINE SALMON

Roasted Root Vegetables | Maple Balsamic Glaze

FALL VEGETABLE QUINOA STIR FRY

Sweet Potato | Local Mushrooms | Curry Spice | Brussels Sprouts | Baby Kale

Accompaniments

Green Thumb Farms Whipped Potatoes

Brown Sugar Butternut Squash Puree

Caramelized Onion and Herb Stuffing

House Cranberry Sauce

Baby Carrots and Haricots Verts

Sweet and Sour Brussels Sprouts

Dessert Display

Flourless Chocolate Torte with Berry Compote

Pumpkin Pie with Crème Anglaise

Apple Pie with Vanilla Chantilly

Carrot Cake with Whipped Cream Cheese Frosting

EXECUTIVE CHEF JEREMY LAMOUREUX