

Thanksgiving

MENU

\$68 per person / \$30 per child

Each person will receive a "toast"

Seating at 11am-1pm, 1:30pm -3:30 pm, 4pm-6:00pm

STARTERS

Roasted Carrot Bisque

Cumin | Fennel | Coconut

Arugula & Baby Kale Salad

Dried Cranberry | Toasted Pepitas | Pickled Onion | Radish | Maple Vinaigrette

Charcuterie & Cheese

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

ENTREES

Cider Brined Tom Turkey

Peppercorn & 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 Potatoes | Local Mushrooms | Curry Spice | Brussels Sprouts | Baby Kale

ACCOMPANIMENTS

Green Thumb Farms Whipped Potatoes

Brown Sugar Butternut Squash Puree

Caramelized Onion & Herb Stuffing

House Cranberry Sauce

Brussels Sprouts

HOUSE MADE DESSERTS

Dessert display to include Tortes, Pes, Mousse Cups, Cookies, and Bars. Vegan option will be available for desserts as well.

