

Thanksgiving 2015

MENU

Salad Selections

Harvest – Roasted Rainbow Carrots, Parsnips, Pumpkin Seeds, Baby Arugula, Mustard-Shallot Vinaigrette

Roasted Beets – Baby Spinach, Apples, Goat Cheese, Onion Relish, Maple Vinaigrette

Brussel Sprouts – Baby Kale, Radicchio, Quinoa, Dried Cranberry, Creamy Wensleydale Dressing

Assorted Nuts Available for Garnish Separately to Accommodate Nut Allergies

Cheese Board

Assorted Local and Imported Cheeses, Charcuterie, and Accompaniments

Seafood Bar

Classic Shrimp Cocktail
Jonah Crab Claws
Cherrystone Clams on Half Shell
Oysters on the Half Shell

Homemade Soups

Creamy Pumpkin
Lobster Bisque

Chef's Carving Station

Slow-Roasted Prime Rib au Jus,
Horseradish Cream
Rosemary-Garlic Roasted Lamb,
Mint Jelly

Entree Selections

Oven-Roasted Turkey Breast
Traditional Bread Stuffing, Pan Gravy

Lump Crab Stuffed Flounder
Lobster-Sweet Corn Cream

Pumpkin-Mascarpone Ravioli,
Fried Sage, Buerre Blanc,
Crispy Parmesan

Accompaniments

Parmesan Truffle Mashed Potatoes
Butternut Squash
Green Bean Casserole
Sweet Potato Casserole with Marshmallows

Pie Smorgasbord

Artisan Breads and Rolls, Cornbread
Banana, Pumpkin, and Zucchini Tea Breads



November 26, 2015

Served 11am-7pm

Reservations Recommended
Reserve Your Table Early