

Join us for our Traditional

THANKSGIVING DAY FEAST

Thursday, November 28, 2019 Served 11:00 AM – 6:00 PM \$60 Adult • \$30 Children (5-12 years old)



HOMEMADE SOUP

Apple Butternut Squash & Apple Bisque 8

HARVEST SALADS S

Shaved Brussel Sprouts

Dried cranberries, bacon, creamy lemon dressing

Roasted Beet

Arugula, mandarin oranges, cranberry cheese, balsamic dressing

Spinach, Kale & Endive
Radish, apples, celery, grapes, walnuts,
maple vinaigrette
All salads & dressings are Gluten Free

CHEESE BOARD

Artisan cheeses, cured meats, jam, olives, pickled veggies, assorted crackers

RAW BAR 💆

Shrimp Cocktail* Snow Crab Claws* Oysters on the Half Shell*

CHEF'S CARVING STATION

Roast Prime Rib*
Au Jus & Horseradish Cream
Roast Rack of Lamb*
Mint Jelly

ENTRÉE SELECTIONS

Oven-Roasted Turkey Traditional Bread Stuffing and Pan Gravy

Broiled Faroe Island Salmon Signaple-Sage Cream, Dried Cranberries

Butternut Squash Ravioli

Marsala wine, wild mushrooms, goat cheese

Chicken Fingers & French Fries

All Accompaniments are Gluten Free
Red Bliss Mashed Potatoes
Maple Sweet Potato Mash
Roasted Butternut Squash
Vegetable Medley

BREAD STATION

Artisan Breads, Dinner Rolls, Cornbread, Brown Bread, Pumpkin, and Zucchini Tea Breads

DESSERT CAFE

Seasonal Pie Selection, Assorted Mini Pastries, Assorted Mini Cheesecake Bites, Pumpkin Roll, Red Velvet Cake, Warm Apple Cobbler, Vanilla Ice Cream

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Before placing your order, please inform your server if a person in your party has any food allergies.

RESERVATIONS ARE REQUIRED

Gluten Free

Call today to make your Thanksgiving Day Feast reservation at (978) 369-2373