

Thanksgiving Menu

Cheese Board

Assorted Local Cheeses, Fresh Fruit,
Proscuitto, and Accompaniments

Raw Bar GF

Shrimp Cocktail
Snow Crab Claws
Oysters on the Half Shell
Smoked Salmon

SOUP AND SALAD

Apple Butternut Squash GF

Shaved Brussel Sprouts - dried cranberries, pears, fried shallots creamy lemon dressing

Roasted Beet - arugula, mandarin oranges, farmer's cheese- balsamic dressing

Spinach, Kale & Endive - radish, apples, celery, grapes, walnuts, - maple vinaigrette

All salad & dressings Gluten Free

Chefs Carving Station GF

Roast Prime Rib au Jus, and Horseradish Cream

Roast Rack of Lamb with Mint Jelly

Entree Selections

Oven-Roasted Turkey, Traditional Bread Stuffing and Pan Gravy

Broiled Swordfish, lobster tarragon butter GF

Pumpkin Raviolis, Sage Buerre Blanc, Gorgonzola,

Chicken Fingers & French Fries

To Complement Your Thanksgiving Day Meal

Red Bliss Mashed Potatoes GF Maple Sweet Potato Mash GF

Roasted Butternut Squash GF Green Beans Almandine GF

Desserts

Seasonal Pie Selection, Assorted Mini Pastries,

Assorted Mini Cheesecake Bites, Pumpkin Roll,

Red Velvet Cake, Warm Apple Cobbler, Vanilla Ice Cream

Artisan Breads, Dinner Rolls, Cornbread

Brown Bread, Pumpkin, and Zucchini Tea Breads

