

ALPINE HALL

THANKSGIVING BUFFET

Seatings will be available from 12:00pm-6:00pm on Thursday, November 24th, 2022.

Limited menu offerings after 6:00pm. Reservations required.

Additional seating available in Topsy Trout

\$75 For Adults | \$30 For Children 12 and Under

<i>Sides & Starters</i>
PARKER HOUSE ROLLS
LOCAL CHEESE BOARDS
BABY ROMAINE CAESAR red & green baby romaine, artisan croutons, chipped parmesan, traditional caesar dressing
ROASTED AUTUMN VEGETABLE SALAD local kale, whole grain mustard
ORGANIC FIELD GREENS mixed greens, sweet gem lettuce, shaved carrots, shaved fennel, cherry tomatoes, red onions, roasted apples, white cheddar, artisan croutons maple balsamic dressing and buttermilk herb
CRUDITÉ & HUMMUS DISPLAY
CREAMY CORN CHOWDER
GREEN BEAN CASSEROLE roasted mushrooms, crispy onion
HEIRLOOM APPLE, CRANBERRY & SAUSAGE DRESSING <i>GF/vegan option available</i>
POMMES PUREE roasted garlic, vt cultured butter
CANDIED YAMS maple granola

<i>Mains</i>
SWEET POTATO RAVIOLI fried sage, maple brown butter beurre blanc
SHRIMP & GRITS vermont cheddar grits, bacon, smoked turkey gravy
NEW ENGLAND POT ROAST short ribs, rosemary roasted root vegetables
<i>Carving Station</i>
MAPLE DIJON GLAZED SALMON charred lemon, dill crème fraiche
DRY-BRINED MISTY KNOLL TURKEY sherry pan gravy, hawaiian rolls
<i>Kid's Corner</i>
CHICKEN NUGGETS
HOT DOG SLIDERS
PUZZLE POTATOES
CUT FRUIT
KETCHUP & HONEY MUSTARD
<i>Dessert Station</i>
ASSORTED PIES AND COOKIES