

THANKSGIVING DINNER

Thursday, November 23, 2023 | 2:00PM and 5:00PM
\$90 Adults | \$45 kids ages 6-14 | Kids under 5 Free

Menu Subject to Change

Assorted Parker House Rolls, Baguettes & Butters

Local Cheeses & Charcuteries

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 | Craisins | White Cheddar | Goat Cheese | Crumbled Bacon | Artisan Croutons | Maple Balsamic Dressing | Buttermilk Herb

Crudit  & Hummus Display

Chilled Shrimp Cocktail

Barr Hill Cocktail Sauce | Old Bay

Roasted Cauliflower Bisque

Green Bean Casserole

Roasted Wild Mushroom | Crispy Onion | Pecorino

Heirloom Apple, Cranberry & Sausage Cornbread Dressing

GF/Vegan Option Available

Pommes Puree

Roasted Garlic | VT Cultured Butter

Candied Yams
Maple Granola

Sweet Potato Ravioli

Fried Sage | Maple Brown Butter Beurre Blanc

Shrimp & Grits

Vermont Cheddar Grits | Bacon | Smoked Tomato Gravy

New England Pot Roast

Short Ribs | Rosemary Roasted Root Vegetables

CARVING STATION

Maple-Dijon Glazed Salmon

Charred Lemon | Dill Cr me Fraiche

Dry-Brined Misty Knoll Turkey

Sherry Pan Gravy | Hawaiian Rolls | Cranberry Jelly

KID'S CORNER

Chicken Nuggets

Hot Dog Sliders

Puzzle Potatoes

Cut Fruit

Ketchup & Honey Mustard

Assorted Pies & Cookies

