

THANKSGIVING

Reservations from 11:30am until 5pm. Bar open with limited menu until 6pm, closing at 7pm.

Adult 49.95 • Child 12 and under 19.95

TO BEGIN: New England pickle tray, assorted bakery basket with creamery butter

CHOOSE ONE FROM FIRST, SECOND AND DESSERT

FIRST

OUR EVER-POPULAR PUMPKIN BISQUE

*Crème fraîche, roasted pepitas,
Myers's Rum upon request*

NEW ENGLAND APPLE SALAD

*Local apples, mixed baby greens, dried cranberries,
apple maple dressing, candied nuts*

TRILOGY OF CHILLED JUMBO SHRIMP

*Three extra-large gulf shrimp poached in a
court bouillon, served with traditional cocktail sauce
and horseradish, lemon garni*

HOUSEMADE TURKEY LIVER MOUSSE

*Cranberry gelee, caramelized shallots,
diced pears, brioche toast*

SECOND

FRESH ROASTED TURKEY

New England celery sage dressing, cranberry relish

COLUBIAC OF NORWEGIAN SALMON

*Salmon filet topped with a mushroom duxcelle and
sour cream, wrapped in puff pastry, served with a
dill cream sauce*

GARLIC AND HERB CRUSTED ROASTED PRIME RIB OF BEEF

au jus

ASSORTED ROOT VEGETABLE GRATIN

Served in a hazelnut crust

FAMILY STYLE VEGETABLES

*Mashed potatoes, honey-thyme glazed carrots, sweet peas with mushrooms,
roasted root vegetables, mashed butternut squash, Harvard beets and creamed onions*

DESSERT

PUMPKIN CHEESECAKE

Pumpkin spice gelato

FRESH BAKED APPLE PIE À LA MODE

CHOCOLATE FUDGE CAKE

Vanilla bean ice cream

TOFFEE PUDDING

Candied nuts, "dirty" ice cream

Kids menu choices as above in a child's portion. Choice of appetizer below:

Apple slices with Chantilly cream • Celery and carrot sticks with ranch

Turkey chunk tempura with sweet and sour sauce

*Eating raw or undercooked items may be harmful to your health. Before placing your order,
please inform your server if anyone in your party has a food allergy.*