



Thanksgiving ~ November 26, 2020
offered from 11am - 6pm

First Course

~ choice of one included ~

New England Clam Chowder

Slow-roasted Butternut Squash Bisque

Harvest Salad of Mixed Greens breakfast radish, cucumber,
tomato, croutons, and cider vinaigrette

Main Course

Each served with whipped potatoes, haricot verts, maple butternut squash and bread basket.

Butter-basted Carved Turkey sage and sausage stuffing, and cranberry chutney, 40.

Slow-roasted Tenderloin of Beef field mushroom demi, horseradish sour cream, 48.

Seared Faroe Island Salmon brown butter glaze, fall harvest risotto, 45.

Pumpkin Risotto roasted vegetables, goat cheese, spiced pepitas, 38.

Dessert

~ choice of one included ~

Warm Dutch Apple Pie whipped cream and cinnamon walnut crumble

Snickerdoodle Bread Pudding sea salt caramel, maple-praline ice cream

Pumpkin Pie Chai-spiced Chantilly

Flourless Chocolate Torte crème anglaise, toasted hazelnuts, gluten-free

