



## Thanksgiving Buffet 2022

*Seatings from 11am-7pm*

### **Salads of the Season with Assorted Breads**

- Field Greens with cucumbers, diced plum tomatoes, carrots, radishes,  
white balsamic vinaigrette
- Arugula Salad with spiced pecans, roasted pear, goat cheese and  
honey-lavender vinaigrette
- Baby Spinach Salad with salt-roasted yellow beets, gorgonzola, pickled red onion,  
sherry-dijon vinaigrette
- Cavatelli with pesto, Asiago, asparagus, and heirloom grape tomatoes
- Assortment of Rustic Breads and Rolls

### **Carving Station and Entrées**

- Herb-Roasted Turkey Breast, cranberry sauce and gravy
- Slow Roasted Prime Rib of Beef, au jus with horseradish sour cream
- Roasted Boneless Turkey Legs and Thighs
- Roasted Pork Loin with cider demi-glaze
- Baked Cod with lemon-caper cream sauce

### **Accompaniments**

- Cider-glazed Brussel Sprouts with roasted apple
- Baked Sweet Potato Praline
- Double Cream Whipped Potato
- Vermont Maple Butternut Squash Purée
- Green Beans with garlic butter and crispy leeks
- Baked Macaroni and Cheese
- Traditional Sausage and Sage Stuffing
- Vegetarian Apple and Cornbread Stuffing

### **Desserts**

- Assorted Pastries
- Midnight Chocolate Torte with toasted hazelnuts *gluten free*
- Pumpkin Pie with chai-spiced chantilly
- Apple Pie with cinnamon whipped cream
- New York Cheesecake with strawberry compote

***Adults \$60. Children under 12, \$24.  
Six and under dine with our compliments!***