



THANKSGIVING BUFFET

Thursday, November 26, 2026 ~ 11am-7pm

Salads of the Season

Field Greens Salad cucumbers, diced plum tomatoes, carrots, radishes and white balsamic vinaigrette
Arugula with spiced pecans, roasted butternut squash, goat cheese and vinaigrette
Cheese Tortellini with artichoke hearts, red wine vinaigrette, and roasted tomatoes

Warm Dinner Rolls

Carved Meats

Herb-Roasted Turkey Breast, cranberry sauce and gravy
Slow-Roasted Prime Rib, au jus, horseradish sour cream

Buffet Main Courses

Slow-Roasted Boneless Turkey Legs and Thighs
served over sausage stuffing topped with turkey gravy
Roast Pork Loin with cider demi-glace and warm apple compote
Baked Salmon with dill, Dijon-cream sauce

Buffet Accompaniments

Butternut Squash with brown sugar, Vermont maple syrup
Praline Sweet Potatoes
Butter Mashed Potatoes
Haricot Verts with garlic butter and crispy leeks
Roasted Brussel Sprouts Anjou pears, pancetta, balsamic drizzle
White Cheddar Mac and Cheese with garlic-panko crust
Apple and Corn Bread Stuffing

Desserts

Pumpkin Pie
Classic Apple Pie
Chocolate Torte
Bread Pudding with caramel sauce
New York Style Cheesecake

*Adults - \$70, Children under 12 - \$25; Six and under dine with our compliments!
Exclusive of Tax and Gratuity*