

Thanksgiving MENU

Rooftop Welcome Hour

PELHAM HOUSE RESORT RAW BAR BOAT & SUSHI

POACHED CHILLED LOBSTER

JUMBO SHRIMP COCKTAIL

PHR DILL & LEMON LOBSTER SALAD

DENNIS, MA OYSTERS

SUSHI ROLLED TO ORDER:

SPICY TUNA, CRISPY TEMPURA, PICKLED JALAPENO
ASSORTMENT OF PICKLED VEGETABLES, SOY PEARLS

Soup

ASSORTED WINTER SQUASH BISQUE

CINNAMON BRIOCHE CROUTONS, CANDIED
PECANS

Chefs to Carve

ROASTED TURKEY

GIBLET GRAVY, CHICKEN SAUSAGE & HERB STUFFING,
CRANBERRY SAUCE

ROASTED BEEF STRIPLOIN

CARAMELIZED ONION & LOCAL MUSHROOM JUS

Assortment of Cold Platters

NEW ENGLAND CHEESE AND CHARCUTERIE

GRILLED VEGETARIAN ANTIPASTO DISPLAY

ROASTED DELICATA SQUASH SALAD

FIRECRACKER MIZUNA, POMEGRANATE, SPICED PECANS, SAGE, CRUMBLED HIGH LAWN BLUE CHEESE, MAPLE-DIJON VINAIGRETTE

HEIRLOOM BEET AND CARROT SALAD

SUBARASHI KUDAMONO ASIAN PEAR, RYE CRUNCH, MINT & CUMIN VINAIGRETTE

CLASSIC CAESAR SALAD

ROMAINE LETTUCE, PARMESAN CHEESE, CROUTONS & HOUSE CAESAR DRESSING

BABY KALE SALAD

CHARRED RADICCHIO, TOASTED PINE NUT, DRY AGED GOAT CHEESE, CHAMPAGNE VINAIGRETTE

BABY SPINACH SALAD

BALSAMIC, RED BELGIAN ENDIVE, ROASTED APPLE, CRISPY PANCETTA, SOURDOUGH CROUTO

GINGER CITRUS FRUIT SALAD

POMEGRANATE SEEDS, DRIED CRANBERRY, CINNAMON WHIPPED MASCARPONE

ASSORTMENT OF BREADS AND ROLLS

Displayed Hot Food

YUKON GOLD MASHED POTATOES

ASSORTED FALL SQUASH & LOCAL

MUSHROOM RISOTTO

OVEN ROASTED SWEET POTATO

MAPLE GASTRIQUE, CANDIED PECAN

CRUMBLE, CHAI SPICED MERINGUE

SEAFOOD CURRY

LOCAL SHELLFISH, PRAWNS, COD, GINGER,

COCONUT MILK, LIME & CORIANDER

BRAISED BEEF SHORT RIBS

CRISPY LEEKS, RED WINE SAUCE

FRIED BRUSSELS SPROUTS

OKONOMIYAKI SAUCE, GARLIC MAYO, NORI

DUST, FRIED SHALLOTS

ROASTED SEASONAL ROOT VEGETABLES

TRUFFLE OIL, THYME

Dessert Buffet

TRADITIONAL PUMPKIN PIE

CINNAMON CHANTILLY

MUSCAVADO PECAN TART

ORANGE CREAM

MAPLE CRÈME CARAMEL

CASSIS COULIS

COCONUT & ALMOND PANNA COTTA

SPICED ASIAN PEAR

CHOCOLATE TART

RED WINE REDUCTION, POACHED CRANBERRY

APPLE HANDPIES

CIDER CARAMEL

WHITE CHOCOLATE CHEESECAKE

SPICED COOKIE BUTTER

PUMPKIN TEA CAKES

CARDAMOM GLAZE

SPICED CRUMB CAKE

CHOCOLATE & ALMOND STREUSEL

\$150.00 PER PERSON | \$70.00 PER CHILD (5 – 12)