

STARTERS + DISPLAYS

Chilled and Smoked Seafood Display

*Jumbo Shrimp | Chilled Lobster Claws
Smoked Mussels and Clams | Salmon Gravlax
Traditional Accompaniments*

Panzanella Salad

*Golden Beets | Baby Arugula | Goat Cheese
Shaved Brussels Sprouts | Roasted Shallot Vinaigrette*

Delicata and Baby Kale Salad

Caramelized Cippolini Onions | Poached Pears | Cello Radish | Pomegranate Vinaigrette

Charcuterie and Artisanal Cheese

*Local and Imported Cheeses | Cured and Smoked Meats
Crostini | Pickles | Fresh Fruit and Berries
Whole Grain Mustard | Fruit Preserves*

Wild Mushroom Bisque

*Caramelized Onion | Rosemary | Sage
Thyme | Mascarpone*

MAINS

Herb Roasted Tom Turkey

*Roasted Garlic and Herb Pan Gravy
Gluten Free Gravy available upon request*

Herb Crusted Prime Rib GF

Wild Mushroom Demi-Glacé | Horseradish Crème

Pepita Crusted Gulf of Maine Haddock

Grilled Tomatillo Salsa | Pickled Fresno Chilies

Native Pumpkin Curry

*Autumn Vegetable Succotash | Wild Rice
Brussels Sprouts*

Butter Poached Maine Lobster GF

Fines Herbes | Brandy Butter

ACCOMPANIMENTS

Green Bean and Wild Mushroom Casserole V

Mousam Valley Mushrooms

Roasted Carrots and Turnips V, GF

Butternut Squash Puree V, GF

Green Meadow Farm

Roasted Garlic Potato Purée V, GF

Green Thumb Farms

Crispy Brussels Sprouts with Chimichurri V, GF

Focaccia and Herb Stuffing

La Marca Bakery

DESSERT

Dessert Display Featuring Traditional Pies and Confections

Valley View Farm and Orchard