



Thanksgiving MENU

THURSDAY, NOVEMBER 23, 2023
PELHAM HOUSE RESORT

Rooftop Welcome Hour

NEW ENGLAND CHEESE AND CHARCUTERIE

GRILLED VEGETARIAN ANTIPASTO DISPLAY

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

PICKLED VEGETABLE WITH SOY PEARLS

Soup

ASSORTED WINTER SQUASH BISQUE

GRUYERE CROUTONS, CANDIED PECANS

Assortment of Cold Platters

ROASTED DELICATA SQUASH SALAD

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

HEIRLOOM BEET AND CARROT SALAD

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

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

GINGER CITRUS FRUIT SALAD

POMEGRANATE SEEDS, DRIED CRANBERRY, CINNAMON WHIPPED MASCARPONE

BABY SPINACH SALAD

BALSAMIC, RED BELGIAN ENDIVE, ROASTED APPLE, CRISPY PANCETTA, SMOKED BACON & CORN BREAD CRUMBLE

ASSORTMENT OF BREADS AND ROLLS

Chefs to Carve

ROASTED HERITAGE TURKEY

GIBLET GRAVY, CHICKEN SAUSAGE & HERB STUFFING, CRANBERRY SAUCE

ROASTED BEEF STRIPLOIN

CARAMELIZED ONION & LOCAL MUSHROOM JUS

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

LOCAL MONKFISH

SAFFRON-PEPPER PIPERADE, CRISPY BAYONNE HAM, FRIED GARLIC CHIPS

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

SPICED PEAR AND ALMOND GALETTE

BRANDY CARAMEL DRIZZLE

APPLE CRUMB TARTS

CARAMEL PECAN SQUARES

MAPLE & BROWN SUGAR CHEESECAKE

TOASTED OAT CRUMBLE

CRANBERRY, ORANGE & WHITE CHOCOLATE LAYER CAKE

CHOCOLATE FLOURLESS CAKE

MULLED WINE CREAM, DRIED FRUIT

PUMPKIN CHOCOLATE CHIP SEA SALT COOKIES

COFFEE & CHICORY CREME CARAMEL

ASSORTED CONFECTIONS & CANDIES

\$140.00 PER PERSON | \$60.00 PER CHILD (5 – 12)