

THANKSGIVING MENU

Adults - **\$109** + tax + 20% Gratuity
Kids 5 to 12 - **\$49** + tax + 20% Gratuity



GRAND BUFFET

Chilled + Smoked Seafood Display*

Jumbo Shrimp | Maine Lobster | Smoked Mussels + Clams | Salmon Gravlax | Traditional Accompaniments

Fresh Fruit Display

Cantaloupe | Honeydew | Pineapple | Fresh Berries | Honey Yogurt

Charcuterie + Artisanal Cheeses

Local + Imported Cheeses | Cured + Smoked Meats | Crostini | Pickles
Fruit + Berries | Whole Grain Mustard | Fruit Preserves

Autumn Squash Bisque

Sage | Rosemary | Thyme | Ras el Hanout | Local Squash and Pumpkin

Harvest Green Salad

Sweet Corn Salsa | Pickled Onion | Dried Cranberries | White Balsamic Vinaigrette

Quinoa Salad

Baby Spinach | Arugula | Roasted Root Vegetables | Goat Cheese | Apple Cider Vinaigrette

MAINS

Cider-Brined Tom Turkey (GF Gravy Upon Request)

Rosemary + Sage Pan Gravy | Citrus Bourbon Cranberry Sauce

Herb Crusted Prime Rib* (GF)

Roasted Garlic Pan Jus | Horseradish Crème

Steamed Maine Lobster (GF)

Drawn Butter | Lemon

Pan Roasted Gulf of Maine Haddock (GF)

Wild Rice Risotto | Aged Parmesan

Stuffed Portabella Mushrooms (GF, VG)

Quinoa | Wilted Greens | Goat Cheese | Balsamic Glaze

ACCOMPANIMENTS

Green Thumb Farms Mashed Potatoes (V, GF)

Caramelized Onion and Sage Stuffing

Brown Sugar Butternut Squash Puree (V, GF)

Green Bean and Mushroom Au Gratin (V)

Crispy Brussels Sprouts with Chimichurri (V, GF)

Roasted Baby Carrots + Green Beans (V, GF)

DESSERTS

Confections from Valley View Orchard

Pies | Flourless Chocolate Torte | Fresh Baked Pastries

** This food is or may be served raw or undercooked or may contain raw or undercooked foods. Consumption of this food may increase the risk of food-borne illness. Please check with your physician if you have any questions about consuming raw or undercooked foods.*

