



# 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*

### Charcuterie + Artisanal Cheeses

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

### Autumn Squash Bisque

*Sage | Rosemary | Thyme | Kabocha + Butternut Squash*

### Harvest Green Salad

*Butternut Squash Caponata | Pickled Onion | Dried Cranberries  
Apple Cider Vinaigrette*

### Beet + Arugula Salad

*Baby Arugula | Goat Cheese | Candied Pepitas | Radish  
White Balsamic Vinaigrette*

## MAINS

### Cider-Brined Tom Turkey

*Rosemary + Sage Pan Gravy | Citrus Bourbon Cranberry Sauce  
\*GF Gravy Upon Request*

### Herb Crusted Prime Rib (GF)

*Roasted Garlic Pan Jus | Horseradish Crème*

### Steamed Maine Lobster (GF)

*Drawn Butter | Lemon*

### Maple Dijon Gulf of Maine Salmon

*Herb Breadcrumbs | Sautéed Spinach*

### Stuffed Acorn Squash (GF, VG)

*Wild Rice | Shaved Brussels Sprouts | Pickled Pepper Chimichurri*

## ACCOMPANIMENTS

Whipped Green Thumb Farms Potatoes (V, GF)

Brown Butter + Herb Stuffing

Butternut Squash Puree (V, GF)

Wild Mushroom Au Gratin (V)

Crispy Brussels Sprouts with Chimichurri (V, GF)

Roasted Baby Carrots + Green Beans (V, GF)

## DESSERTS

Traditional Pies

Confections from Valley View Orchard

*\* 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.*