

Thanksgiving MENU

Rooftop Welcome Hour

PELHAM HOUSE RESORT RAW BAR BOAT & SUSHI

POACHED CHILLED LOBSTER

JUMBO SHRIMP COCKTAIL

PHR DILL & LEMON LOBSTER SALAD

LOCAL DENNIS OYSTERS

NEW ENGLAND CHEESE AND CHARCUTERIE

GRILLED VEGETARIAN ANTIPASTO DISPLAY

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

ROASTED BEET SALAD

FRISSEE, POMEGRANATE SEEDS, CRUMBLIED GOAT CHEESE, ROASTED ACORN SQUASH, SAGE BALSAMIC VINAIGRETTE

BRUSSELS SPROUTS & HEIRLOOM CARROT SLAW

DRIED CRANBERRIES, PEPITAS , POPPY SEED AIOLI

CLASSIC CAESAR SALAD

ROMAINE LETTUCE, PARMESAN CHEESE, CROUTONS & HOUSE CAESAR DRESSING

BABY KALE SALAD

CRISPY PANCETTA, ROASTED GALA APPLES, GREAT HILL BLUE, TOASTED PINE NUTS, CHAMPAGNE VINAIGRETTE

GINGER CITRUS FRUIT SALAD

POMEGRANATE SEEDS, DRIED CRANBERRY, CINNAMON WHIPPED MASCARPONE

BABY SPINACH SALAD

BLOOD ORANGE, SHAVED FENNEL, RADICCHIO, TOASTED MARCONA ALMONDS, HONEY-CITRUS VINAIGRETTE

Displayed Hot Food

YUKON GOLD MASHED POTATOES

BUTTERNUT SQUASH RAVIOLI

CARAMELIZED SQUASH, SHAVED PECORINO, FRIED SAGE, CINNAMON

BROWN BUTTER

OVEN ROASTED SWEET POTATO

MAPLE GASTRIQUE, CANDIED PECAN CRUMBLE, CHAI SPICED MERINGUE

PAN SEARED ATLANTIC SALMON

ROASTED GARLIC DIJON, PICKLED ONIONS, CAPERS, HERB CRÈME

FRAICHE, HONEY DILL BUTTER

BRAISED BEEF SHORT RIBS

CRISPY LEEKS, RED WINE SAUCE

FRIED BRUSSEL SPROUTS

OKONOMIYAKI SAUCE, GARLIC MAYO, NORI DUST, FRIED SHALLOTS

CONFIT CIPPOLINI ONIONS

GARLIC, THYME, EXTRA VIRGIN

ROASTED SEASONAL ROOT VEGETABLES

TRUFFLE OIL, THYME

Dessert Buffet

DARK CHOCOLATE & SPICED ORANGE PROFITEROLE (NF)

PUMPKIN SPICE LAYER CAKE (NF)

CANDIED PEPITAS

GINGER CRÈME CARAMEL (GF/NF)

CASSIS COMPRESSED PEARS

APPLE PIE BREAD PUDDING (NF)

CIDER CARAMEL

SWEET POTATO TARTLET (NF)

BROWN BUTTER & SAGE CREMEUX

PECAN PIE BLONDIES (DF/GF/EF)

COCONUT CHAI PANNA COTTA, ALMOND STREUSEL

PEAR & CRANBERRY PATE DE FRUIT (GF/DF/NF/EF)

\$155.00 PER PERSON | \$75.00 PER CHILD (5 – 12)