

THANKSGIVING DAY 2023

ENTREES

<u>Choice of One</u> served à la carte

Oven Roasted Turkey cranberry & orange compote, natural gravy

Grilled Sirloin (gf)
tarragon butter, roasted
fennel & shallot

Honey Glazed Ham (gf) brown sugar pear compote

Grilled Salmon Filet (gf) cider béchamel sauce, apple slaw

BUFFET

Charcuterie & Cheese Board

Berkshire Prosciutto, Soppressata Garlic Sausage, IPA Cheddar, Jasper Hill Bleu Cheese, Manchego, Marinated Olives, Fig Jam, Grilled Crostini

Starters

Smoked & Cured Salmon (gf)
sliced red onion, capers, dill, lemon

Bacon Wrapped Scallops (gf) fennel pollen, sweet chili sauce

Grilled Asparagus (gf)
Berkshire prosciutto, provolone

Avocado Toast lavender honey, candied pecans, pomegranate, ricotta

Soups

Roasted Butternut
Squash & Apple (gf)
toasted pumpkin seeds,

New England Clam Chowder (gf) smoked bacon, chives

Raw Bar

Shrimp Cocktail Wellfleet Oysters Poached Lobster Tails Littleneck Clams

Served with lemon, mignonette sauce, cocktail sauce & drawn butter

Salads

Mixed Greens (gf)
cherry tomato, radish, shaved
carrots, cucumber, red onion,
champagne vinaigrette

Harvest (gf)
marinated cranberries, roasted
butternut, spiced pumpkin seeds,
radicchio & spinach, red onion,

chevre cider vinaigrette

Sides

Buttermilk Whipped Potatoes (gf) sour cream, scallions

Green Bean & Mushroom Casserole gf)
sherry cream sauce, wild mushrooms,
crispy shallots

Traditional Cornbread Stuffing savory vegetables, fresh herbs

Sweet Potato Puree
charred marshmallow, brown sugar

Roasted Fall Vegetable Medley (gf) red pepper puree, fresh herbs

Cranberry Sauce (gf)
whole berry compote, orange zest

Roasted Brussel Sprouts (gf) caramelized onions, balsamic glaze

*Cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if anyone in your party has a food allergy.