THANKSGIVING DAY 2023

ENTREES
Choice of One
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, Sopressata
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

Salads
Mixed Greens (gf)
cherry tomato, radish, shaved carrots, cucumber, red onion, champagne vinaigrette
Harvest (gf)
mariinated cranberries, roasted butternut, spiced pumpkin seeds, radicchio & spinach, red onion, chevre cider vinaigrette

Soups
Roasted Butternut
Squash & Apple (gf)
toasted pumpkin seeds,
New England Clam Chowder (gf)
smoked bacon, chives

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

Raw Bar
Shrimp Cocktail
Wellfleet Oysters
Poached Lobster Tails
Littleneck Clams
Served with lemon, mignonette sauce, cocktail sauce & drawn butter

*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.