

HAPPY THANKSGIVING

STARTERS

Autumn Squash Bisque

Apple cider crème fraîche - 6

Harvest Salad

Greens, roasted pear and pumpkin
Pecans, pomegranate vinaigrette – 8

Prosciutto de Parma Ham

Pear chutney, arugula - 14

Jumbo Shrimp Cocktail -11

Duck Trap River Smoked Salmon,

Fennel seed crisps, marinated cucumber, pickled onions, dill crème fraîche – 12

Standish Shore Oysters Half Shell – half dozen -15

MAINS

Traditional Roast Turkey ~24

Slow roasted turkey breast and confit of turkey leg,
Chestnut apple stuffing, whipped Yukon potatoes, roasted autumn vegetables,
sage gravy and cranberry orange relish

Maple Dijon Glazed Ham ~20

Whipped Yukon potatoes, roasted autumn vegetables and ham gravy

Crab Stuffed Faroe Island Salmon ~24

Roasted beets and Brussel sprouts, whipped Yukon potatoes, horseradish, citrus butter

Slow Roasted Prime Rib ~26.

Whipped Yukon potatoes, natural jus, roasted autumn vegetables

Handmade Pumpkin Agnolotti

Apples, walnuts, kale and sage butter, parmesan– 22

Roasted Acorn Squash

Stuffed with Hen of the Woods mushroom risotto - 20

FAMILY STYLE SIDES - 8

Broccoli Casserole / Maple Roasted Sweet Potatoes
Mashed Butternut Squash with Butter and Maple / Thyme Roasted Cauliflower.
Additional Cranberry Sauce portion -3

DESSERT – 6.50

Homemade Maple Pumpkin, Apple or Pecan Pies with Whipped Cream

Pumpkin Crème Brûlée with Ginger Cookies

Prices exclude 10% local & VT tax, Children 12 & Under 50%