

HAPPY THANKSGIVING

STARTERS

Autumn Squash Bisque

Apple cider crème fraiche - 6

Harvest Salad

Local greens, roasted pear and pumpkin
Pecans, pomegranate vinaigrette – 9

Bacon Wrapped Brussel Sprouts – 12

Creamy lemon dip

Jumbo Shrimp Cocktail -11

Duck Trap River Smoked Salmon,

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

MAINS

Traditional Roast Turkey ~24

Slow roasted turkey breast and confit of turkey leg,
Apple sage stuffing, whipped red potatoes, roasted autumn vegetables,
Turkey gravy and cranberry orange relish

Maple Dijon Glazed Ham ~20

Whipped red potatoes, roasted autumn vegetables and ham gravy

Crab Stuffed Faroe Island Salmon ~24

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

Slow Roasted Prime Rib ~26.

Whipped red potatoes, natural jus, roasted autumn vegetables

Herb Roasted Cauliflower Steak * Vegan

Maple roasted sweet potato, Brussel sprouts and pomegranate - 18

Butternut Squash & Wild Mushroom Risotto - 18

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 – 5.50

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%