



Thanksgiving

Bread Course

ARTISINAL BAKED BREAD

Whipped Rosemary & Sea Salt Vermont Butter

Starters

CHOICE OF ONE

ROASTED HONEYNUT SQUASH SOUP

Apple, Spiced Crème Fraîche, Toasted Pepitas, Sage Oil

AUTUMN HARVEST SALAD

Arugula, Radicchio, Roasted Delicata Squash,
Pomegranate, Spiced Pecans, Vermont Goat Cheese,
Shaved Fennel, Cider-Dijon Vinaigrette

KALE CEASAR

Charred Broccolini, Parmesan, Sourdough Croutons

Sides

SERVED FAMILY-STYLE

MAPLE-ROASTED SWEET POTATOES

Brown Butter, Toasted Pecan, Marshmallow

CRISPY BRUSSELS SPROUTS

Caramelized Shallot, Apple Cider Gastrique

SAGE & CHESTNUT STUFFING

Roasted Onion, Celery, Herbs

CRANBERRY-PEAR CHUTNEY

Orange, Fall Spices

Mains

CHOICE OF ONE

TRADITIONAL THANKSGIVING TURKEY

Cider-Brined Roasted Turkey Breast and Leg, Potato
Purée, Haricots Verts, Traditional Turkey Gravy

ROASTED ATLANTIC SALMON

Leek & Wild Mushroom Bread Pudding, Haricots Verts,
Potato Purée, Black Truffle Madeira Jus

ROASTED STUFFED DELICATA SQUASH

Wild Rice Pilaf, Maitake Mushrooms, Chestnuts,
Cranberry, Sage, Celery Root Purée, Mushroom Jus

Chef Kerry's Dessert Bar

PUMPKIN PIE

Vanilla Bean Crème Fraîche Chantilly, Candied
Cranberries

CHOCOLATE POT DE CRÈME

Caramelia Ganache, Cinnamon

SWEET POTATO CHEESECAKE BRULEE

GINGER-PEAR CAKE