



Vermont THANKSGIVING DINNER SINCE 1833

APPETIZERS

New England Corn Chowder
with applewood smoked bacon and chives

Roasted Butternut Squash Bisque
with sage crème fraîche, toasted pumpkin seeds

Green Mountain Inn Salad
mixed baby greens, shaved carrots, dried cranberries, toasted walnuts,
sliced apples, maple balsamic vinaigrette

Roasted Cauliflower and Baby Kale Salad
red onion, cucumber, lemon, olive oil, dill, Vermont Feta, toasted sunflower seeds

Shrimp Cocktail
lemon and pepper poached Gulf shrimp with a citron dill cocktail sauce

HOMEMADE FRESH BREADS

a selection of freshly baked breads including homemade honey oatmeal, Vermont cheddar-herb, pumpkin walnut and cranberry nut; served with Cabot Creamery butter



ENTRÉES

Slow Roasted Vermont Turkey

apple sausage stuffing, butter whipped potatoes, steamed peas, butternut squash purée,
Cape Cod cranberry sauce, sage gravy

Herb Roasted Strip Loin of Beef

roasted garlic red wine jus, rosemary roasted fingerling potatoes, roasted shallots,
mushrooms, lemon dill green beans

Pan Roasted Faroe Island Salmon

pumpkin seed herb crust, maple mustard glaze, wild rice pilaf, roasted Brussels sprouts

Roasted Acorn Squash

stuffed with a wild mushroom toasted quinoa pilaf, spinach,
roasted autumn vegetable medley, fresh herbs

DESSERTS

Pumpkin Pie

cinnamon vanilla sauce, whipped cream

Warm Homemade Apple Pie

caramel sauce, whipped cream

Chocolate Decadence Torte

chocolate ganache, raspberry coulis, whipped cream

Vermont Maple Walnut Pie

vanilla sauce, whipped cream

Prix fixe \$65.00 per person, \$32.50 children 12 & under

Tax and service charge are not included

Menu subject to change

An 20% service charge will be added to your final food and beverage bill.

This service charge covers all staff involved in making your Thanksgiving celebration special.

If you prefer to determine your own service charge, please inform your server.

