

VERMONT THANKSGIVING DINNER

APPETIZERS

New England Corn Chowder with Applewood smoked bacon and chives

Roasted Butternut Squash and Apple Bisque

with sage crème fraîche, toasted pepitas

Green Mountain Inn Salad

baby lettuces, shaved carrots, dried cranberries, toasted walnuts, sliced heirloom apples, maple balsamic vinaigrette

Autumn Harvest Salad

shredded Brussels sprouts, sliced apples, Applewood smoked bacon, maple-cider vinaigrette, pumpernickel croutons, sharp Cabot cheddar cheese, poached cranberries

Shrimp Cocktail

lemon and pepper poached Gulf shrimp with a citrus dill cocktail sauce

HOMEMADE FRESH BREADS

a selection of freshly baked breads including 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

red wine demi glace, rosemary roasted fingerling potatoes, roasted shallots, mushrooms, lemon dill green beans

Pan Seared Faroe Island Salmon

pumpkin seed herb crust, cranberry-orange beurre blanc, butter whipped potatoes, 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 \$74.00 per person, \$36.50 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.