



# *Vermont* THANKSGIVING DINNER SINCE 1833

## SAMPLE MENU

### 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

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.*

