



Vermont THANKSGIVING DINNER SINCE 1833

APPETIZERS

New England Corn Chowder

a hearty traditional New England style chowder of apple wood smoked bacon, sweet corn, local onions, potatoes and cream

Roasted Butternut Squash and Apple Cider Bisque

Vermont grown butternut squash, onions, Cold Hollow apple cider, spices, and fresh sage

Field Greens Salad

organically grown field greens and fresh vegetable garnish and our maple vinaigrette dressing

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

Traditional Vermont Turkey Dinner

roasted fresh Misty Knoll all natural turkey with apple and cornbread stuffing, steamed petite peas, roasted butternut squash, mashed potatoes and gravy

Slow Roasted Black Angus Strip Loin

sliced herb rubbed beef strip loin, caramelized shallot red wine sauce, truffle scented mashed potatoes and autumn vegetables

Honey Sage Glazed Pork Chop

pan roasted bone-in pork chop, honey-sage glaze, cranberry mustard, sweet potato gratin and roasted Brussels sprouts

Slow Baked Salmon Filet

slow baked Atlantic salmon with lemon and thyme, braised green lentils, wilted Swiss chard and hazelnut butter

Roasted Acorn Squash with Mushroom Risotto

baked acorn squash, wild mushroom risotto, roasted autumn vegetables, Parmesan, truffle oil and fresh herbs

DESSERTS

Old Fashioned Pumpkin Pie

Chocolate Sin Cake

Wild Blueberry Cheesecake

Apple Pie à la mode

Maple Oatmeal Walnut Pie

Seasonal Local Ice Creams and Sorbet

Prix fixe \$44.00 per person, \$22.00 children 12 & under

Tax and service charge are not included

An 18% 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.

Happy Thanksgiving!