



Vermont THANKSGIVING DINNER SINCE 1833

APPETIZERS

New England Corn Chowder
with chive oil and cider braised bacon dust

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

Mesclun Greens
tossed in tangerine vinaigrette, candied walnuts, shaved Granny Smith apples, dried cranberries

Baby Kale Salad
maple balsamic dressing, crumbled feta, toasted pumpkin seeds, fried sweet potatoes

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, rainbow carrots, English peas,
mashed potatoes, cranberry relish, sage gravy

Cold Hollow Cider Pork Chop

cider brined bone-in pork chop, smoked bacon, apple compote, Citizen Cider glaze,
Vermont cheddar mashed potatoes

Dijon Rubbed Ribeye

roasted with grilled oyster mushrooms, merlot reduction, creamed kale, truffle scented potato pavé

Acorn Squash Ravioli

with roasted Brussels sprouts, parsnip and marcapone cream

DESSERTS

Homemade Pumpkin Pie

crème anglaise

Homemade Apple Pie

caramel sauce, whipped cream

Chocolate Lava Cake

preserved raspberry coulis, chocolate nibs

Prix fixe \$49.00 per person, \$24.50 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.