



# *Vermont* THANKSGIVING DINNER SINCE 1833

## APPETIZERS

**New England Corn Chowder**  
with applewood smoked bacon and chive oil

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

**Green Mountain Inn Bibb Salad**  
Boston bibb tossed with warm bacon vinaigrette, cucumbers, carrots, icicle radishes,  
crumbled local blue cheese, honey oat croutons

## Harvest Salad

baby arugula, baby kale and baby romaine tossed with a maple-cider vinaigrette, heirloom apples, roasted butternut squash, poached cranberries, roasted walnuts, aged Vermont cheddar, toasted pumpkin seeds

## 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, 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

### Pepper Roasted Strip Steak

16 oz “bone-in” Certified Angus strip, merlot wine, roast shallot sauce, spice roasted acorn squash,  
roasted fingerling potatoes with caramelized onions and wild mushrooms

### Roasted Acorn Squash

stuffed with wild mushroom vegetable risotto, roasted red pepper coulis  
and roasted root vegetables

## DESSERTS

### Homemade Pumpkin Pie

crème anglaise

### Homemade Apple Pie

caramel sauce, whipped cream

### Chocolate Sin Cake

hot fudge sauce, berry coulis, strawberries and whipped cream

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.*