

2018 Thanksgiving Buffet at the Harraseeket Inn

Utilizing the Freshest in Locally Procured, All Natural, and Organic Offerings

Appetizers

- *Fruit Display
- *Artisanal Cheese Display with Crackers
- *Sweet Chili Baby Back Ribs
- Mushroom Strudels
- Egg Rolls with Cabbage and Pork
- Mini Lobster Rolls
- *Lobster and Artichoke Dip with Fennel and Old Bay Chips
- Smoked Seafood Display with Stone Crab Claws, Shrimp, Salmon, Trout, and Scallops Served with Horseradish Cream

Salads and Soups

- *Local Farm Greens
- *Cranberry Vinaigrette
- *Lemon Dijon Vinaigrette
- *Pork Belly Salad with Crushed Peanuts, Mung Beans, Carrots, Cilantro, and Fresh Scallion Ginger Dressing
- Chili Roasted Chickpeas and Pumpkin with Cilantro Dressing, Vinegar, Kale, and Cranberries
- *Crispy Beet Salad with Yogurt Dressing and Caraway Cashew Relish
- *Squash Soup with Spiced Crawfish Tails and Crème Fraiche
- French Onion Soup Tea Cups with a Three Cheese Sourdough Crostini

Entrées

- *Chilled Potts Harbor Lobsters with Drawn Butter and Lemons
- *All Natural Prime Rib of Beef with Demi-Glace and Horseradish Crème Fraiche
- *Citrus and Herb Roasted Local Turkey
- Giblet Gravy
- *Cranberry Sauce
- *Two Textured Duck with Cranberry Squash Risotto and Cherry Sauce
- *Scallops Pernod with Leeks, Cream, and Cracked Pepper
- *Halibut with Saffron Rice Pilaf, Mushroom and Tomato Ragout, Lemon, and Thyme
- Sage Stuffing
- *Garlic Mashed Potatoes
- Loaded Cauliflower Gratin with Bacon and Scallions
- Pumpkin Gnocchi with Sage and Maple Brown Butter
- *Autumn Vegetable Medley
- *Freeport Roasted Potatoes

Desserts

- Apple Pie
- Maple Pecan Pie
- Pumpkin Pie
- *Triple Chocolate Decadence
- *Pumpkin Chocolate Chip Cheesecake
- Boston Cream Crepes
- German Chocolate Roulade
- Coconut Cream Pie
- Cherry Cheesecake
- Lemon Raspberry Mascarpone Tart
- *Vanilla Ice Milk

\$80 Per Person Plus Tax and Gratuity

\$40 Children 5 to 10

Children 4 and Under Free

** Denotes Gluten Free Items*