



# THANKSGIVING 2017

Fruit display

Local Cheese Selection of crudité

Garlic Studded brie wrapped in prosciutto and puff pastry

Delicata Squash filled with Gingered Coconut Custard

Crab Pop Over with Liz's Peach Preserve

Fresh Rolls with Lobster and Spicy Peanut Sauce

Green Pea Samosa with Mango Tamarind Chutney

Local Farm Greens

Cranberry Vinaigrette

Creamy Cider Dressing

Mussel Panzanella Salad

Smoked Trout and Warm Potato Salad



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Heirloom Apple Salad with Salt Roasted Turnips, Roquefort  
Cheese, Walnut Relish and Scotch Egg

Lobsters on the Half Shell

Drawn Butter and Lemon

Herb Roasted Turkey

Giblet Gravy

Traditional Sage Stuffing

Roasted Prime Rib of Beef

Demi Glace

Horseradish Crème Fraiche

French Green Bean Casserole

Ricotta Dumpling with Simple Tomato Sauce

Fried Sage, Shaved Parmesan



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Winter Squash Soufflé with Bourbon and Crispy Parsnips

Boiled Marble Potatoes with Butter and Fresh Dill

Creamy Cheddar Cauliflower Gratin

Roasted Farm Carrots with Spiced Honey

Game bird Pot Pie with Flaky Crust

Potato and Leek Soup with Fried Oyster Garnish

Braised Duck and Wild Rice Soup

Beef Brisket with Linguisa Sausage, Spanish Rice and Peas

Scottish Salmon with Watercress, Bacon Potato Cake

Apple Fennel Salad

Zatar Roasted Halibut over Spinach and yellow lentils with Lime scented yogurt



# THANKSGIVING 2017

Classic Apple Pie

Maple Pecan Pie

Pumpkin Pie

Chocolate Cream Torte

Gluten Free Chocolate Truffle Cheesecake

Pumpkin Chocolate Chip Cheesecake

Gluten Free Maple Cream Pie

Chocolate Hazelnut Mascarpone Tart

White Chocolate Cranberry Mousse Roulade

Caramel Apple Decadence