



Vermont THANKSGIVING DINNER SINCE 1833

APPETIZERS

New England Corn Chowder

a hearty traditional New England style chowder of Vermont applewood smoked bacon, corn, locally grown, onions and potatoes; served with Vermont produced milk and cream

Roasted Butternut Squash and Apple Cider Bisque

roasted Vermont grown butternut squash, onions and sugar pumpkin blended with Fresh Cold Hollow apple cider, spices and fresh herbs

Field Greens Salad

organically grown micro greens and fresh vegetable garnish tossed with our maple vinaigrette dressing

Roasted Root Vegetable Salad

roasted Pete's Greens mixed beets, hierloom carrots, celeriac and squash tossed with a shallot-dill vinaigrette

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, cranberry sauce and assorted nuts



ENTRÉES

Traditional Vermont Turkey Dinner

roasted fresh Misty Knoll all natural turkey with apple and sausage stuffing, maple-glazed organic Vermont carrots, steamed petit peas, butternut squash, mashed potatoes and gravy

Slow Roasted Black Angus Strip Loin

with a roasted shallot red wine sauce, oven roasted locally grown organic new potatoes and green beans

Roast Pork Loin

roasted boneless pork loin stuffed with corn bread, apricots, pecans and Vermont goat cheese served with an apple cider mustard sauce, mashed potatoes and locally grown organic butternut squash

Pumpkin Seed Seared Salmon

Atlantic salmon filet pan seared with pumpkin seeds and served with a warm roasted corn salad, cranberry buerre blanc, wild rice pilaf and green beans

Wild Mushroom, Spinach and Vermont Cheddar Strudel

sautéed portabella, shiitake, oyster and porcini mushrooms baked in puff pastry with fresh baby spinach and Grafton Village Cheese's one year old Cheddar; served with oven roasted locally grown organic new potatoes and butternut squash

DESSERTS

Old Fashioned Pumpkin Pie

Chocolate Sin Cake

Maple Walnut Cheesecake

Apple Pie a la mode

Brandied Mince Meat Pie

Ben & Jerry's Homemade Ice Creams and Sorbet

Prix fixe \$42.00 per person, \$21.00 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!

