

Thanksgiving Day

– Family Style Menu –

FIRST COURSE

Skillet Cornbread, Whipped Honey Butter
Baked Brie, Port Wine Poached Pear Compote
Quiche, Smoked Potatoes, Roasted Peppers, Baby Spinach, Local Goat Cheese
Fall Greens Salad, Baby Kale, Castelfranco, Shaved Pickled Squash, Spiced Walnuts, Cider–Honey Vinaigrette
Caramelized Apple and Rutabaga Soup Station

SECOND COURSE

CARVING TABLE

Roasted Misty Knolls Turkey, Rosemary Giblet Gravy
Slow–Cooked Maple Glazed Ham, Orange–Jalapeño & Cranberry Relish

SIDE DISHES

Crispy Brussels Sprouts, Bacon Vinaigrette, Sherry, Golden Raisins
Roasted Sweet Potatoes, Candied Pecans, Maple–Bourbon Glaze
Apple–Chestnut Stuffing, Cornbread, Braised Turkey, Country Sausage
Creamed Swiss Chard and Local Collards, New England Cave Aged Cheddar
Creamy Mashed Potatoes
Roasted Local Root Vegetable Ragout

THIRD COURSE

DESSERT

Trio of Holiday Pies
Bourbon Pecan, Spiced Pumpkin, Caramel Apple

