

THANKSGIVING DAY IN THE RESTAURANT

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 Butternut Squash Soup Station

SECOND COURSE

CARVING TABLE

Roasted Misty Knolls Turkey, *Rosemary Giblet Gravy*

Slow Cooked Maple Glazed Ham, *Orange-Jalapeno and 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, *N.E. Cave Aged Cheddar*

Creamy Mashed Potatoes

Roasted Local Root Vegetable Ragout

DESSERT

Trio of Holiday Pies

Bourbon Pecan, Spiced Pumpkin, Caramel Apple