

THANKSGIVING DAY IN THE RESTAURANT

- Sample 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 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