

Thanksgiving Dinner

Neal Myers, Executive Chef

Cold Foods

Local and Imported Cheese Display
Smoked Salmon with Caper Sauce
Shrimp Cocktail with House Made Cocktail Sauce
Antipasto Display
Fresh Blue Point Oysters
Classic Caesar Salad
Mixed Greens with Root Vegetable, Dried Fruit, Maple Butternut Vinaigrette
Artisan Bread and Rolls

Hot Foods

Corn Chowder
Apple Cider Roasted Ham
Baked Stuffed Haddock
Seafood Newburg
Fall Squash Ravioli, Sautéed Wild Mushrooms, Braised Kale, Sage Oil
Roasted Garlic Mashed Potatoes
Maple Apple Stuffing
Honey Mashed Butternut Squash
Wild Rice Blend
Spiced Sweet Potatoes
Sautéed Green Beans and Shallots
Roasted Brussel Sprouts

Carving Station

Local Oven Roasted Red Shirt Farm Pasture Raised Heritage Turkey
Pan Gravy and Cranberry Jam
Roasted Black Angus Prime Rib
Yorkshire Pudding
Au Jus
Horseradish Cream Sauce

Desserts

Pumpkin Pie, Apple Pie, Wild Berry Crisp, Flourless Chocolate Truffle Cake,
Pumpkin Cheesecake, Petit Fours, Fresh Fruit Display, SoCo Ice Cream,
Vanilla Whipped Cream
Hot Mulled Cider and Hot Cocoa Station



\$39.99 For Adults - \$14.99 For Children under 12—Serving 12:00 pm to 4:00 pm