

Thanksgiving

MENU

THURSDAY, NOVEMBER 27, 2025
11:30AM - 6:00PM



FIRST COURSE: (choose one)

Butternut Squash Bisque

roasted pepitas

Baby Green Salad

*roasted beets | butternut squash | shallots
cider-poached raisins | candied walnuts
wildflower-honey vinaigrette*

New England Clam Chowder

bacon | potatoes | creamy broth

Garden Salad

*carrot | cucumber | cherry tomatoes
red onion | maple-balsamic vinaigrette*

SECOND COURSE: (choose one)

Herb Roasted Turkey 40-

*mashed potatoes | maple glazed baby carrots | herb stuffing
house-made cranberry sauce | traditional gravy*

Wild Mushroom Ravioli 38-

fire-roasted tomato sauce | goat cheese | roasted pine nuts

Maple-Bourbon Walnut-Encrusted Atlantic Salmon 40-

haricot vert | sweet potato-ginger puree

Braised Beef Short Rib 46-

cabernet braised beef | mashed potatoes | haricot vert

THIRD COURSE: dessert buffet

Apple Crisp

cinnamon whipped cream

Brownie Pudding

*ice cream | chocolate sauce
whipped cream*

Pumpkin Cheesecake

whipped cream

Flourless Chocolate Torte

whipped cream

EXECUTIVE CHEF STANLEY SHAFER

