



THANKSGIVING DINNER

THURSDAY, NOVEMBER TWENTY-THIRD | 12:00PM - 7:00PM

CANAPÉS

CHEF'S SELECTION

FIRST COURSE

HOUSE SMOKED ATLANTIC SALMON

Dark Rye Toast Points, Citrus Caviar, Crème Fraîche
or

ROASTED FIGS

Baby Arugula, Walnuts, Grey Barn Reserve Blue Cheese Mousse

SECOND COURSE

BUTTERNUT SQUASH BISQUE

Sage Brown Butter, Maple Croutons
or

BABY LETTUCES

Radish, Parmesan, Sherry Vinaigrette

THIRD COURSE

-Choice of-

CRAB CRUSTED COD

Roasted Asparagus, Lemon Butter

BERKSHIRE PORK LOIN

Herb Crusted, Roasted Apple Compôte

ROASTED HEIRLOOM TURKEY

Brioche Stuffing, Giblet Gravy, Cranberry Relish

- family sides -

ROASTED BRUSSEL SPROUTS

CANDIED SWEET POTATO

TRADITIONAL STYLE BRIOCHE STUFFING & TURKEY GRAVY

CHIVE & CRÈME FRAÎCHE MASHED POTATO

WARM PARKER HOUSE ROLLS

DESSERT

PUMPKIN PIE

Vanilla Bean Ice Cream

or

APPLE PIE

Salted Caramel Ice Cream

\$140 per adult | \$70 per child 12 & Under

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.