



Thanksgiving Day Menu



All dinners are served complete with First Course, Main Course and Dessert Course

Amuse-Bouche

Shrimp & Sweet Corn Mousse
Pastry Tartlet

First Course

(Choice of)

Butternut Squash Bisque
Cinnamon crème fraiche

Holiday Maple Salad

Mixed Green, Shredded apples & carrots, candied walnuts, dried cranberries, Vermont maple vinaigrette

Traditional Main Course

Herb Roasted Turkey with Savory Turkey Gravy \$79.95

Served with:

Savory Sage & Brioche Bread Stuffing
Buttermilk Whipped Potatoes
Green beans Almandine

Served Family Style

Maple Brown Sugar Sweet Potatoes
Orange Cranberry Relish

**Includes "left-over" Turkey boxed for tomorrow*

Vegetarian Main Course Selection

Holiday Grains Bowl \$69.95

Butternut squash, quinoa, brussel sprouts, farro, pepitas, dried cranberries
Maple-Cider vinaigrette, topped with crumbled goat cheese
(Goat Cheese deleted for Vegan guests)

Dessert

(Choice of)

Grampa's "Small Piece of Each" Trio

Apple Tartlet, Pumpkin Pie Mousse, Peppermint Stick Cheesecake

Raspberry Sorbet

Fresh berries

Kids Turkey Dinner (10 and under only) \$49

Includes:

Fruit Cup or Squash Bisque
Turkey & Stuffing, Buttermilk Whipped Potatoes & Green Beans
Duo of miniature pastries or Ice Cream

Please Limit Cell Phone use to the Lobby Areas

*Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions. All food is cooked to order. ** Please alert your server of any food allergies or dietary restrictions