

# Thanksgiving

November 26, 2020

11:30am to 6pm

Adults \$35

Kids 12 & Under \$15



*first course choose one*

**butternut squash bisque** *gf*

**new england clam chowder**

**baby green salad** roasted beets | butternut squash | cider poached golden raisins  
shaved shallot | candied walnuts | creamy preserved lemon dressing *gf*

**garden salad** carrot | cucumber | cherry tomatoes | red onion | nh maple balsamic vinaigrette *gf*

*second course choose one*

**citrus brined turkey** whipped potatoes | haricot verts | maple glazed baby carrots  
herb stuffing | house made cranberry sauce | traditional gravy *gf*

**wild mushroom & root vegetable risotto stuffed delicata squash** cream sage sauce *gf*

**maple walnut encrusted atlantic salmon** haricot verts | sweet potato ginger puree | citrus  
beurre blanc

**roasted sirloin** whipped potatoes | haricot verts | au jus *gf*

*dessert choose one*

**individual apple pie** sea salted caramel sauce | whipped cream

**individual pecan pie** whipped cream

**individual pumpkin pie** whipped cream

**whipped pumpkin mousse napoleon** *gf*

executive chef ryan mayo