



THANKSGIVING FEAST

NOVEMBER 24, 2022

12:00PM—4:00PM

RAW BAR DISPLAY

LOCAL OYSTERS

JUMBO SHRIMP COCKTAIL

BUTTER POACHED LOBSTER

BLOODY MARY COCKTAIL SAUCE, APPLE MIGNONETTE

“TRADITIONAL” RELISH TRAY

ASSORTED PICKLED AND RAW VEGETABLES WITH ROASTED GARLIC AND PUMPKIN HUMMUS

SOUP OR SALAD

SERVED INDIVIDUALLY

NEW ENGLAND CLAM CHOWDER

BUTTERNUT SQUASH AND AUTUMN APPLE SOUP

ARTISANAL LETTUCES

POACHED PEAR, SHAVED PECORINO, TOASTED PEPITAS, CIDER VINAIGRETTE

FRESHLY BAKED CORNBREAD WITH BUTTER

ENTRÉE

SERVED INDIVIDUALLY

*EACH SERVED WITH MASHED GOLDEN POTATOES, SAUTÉED GREEN BEANS AND GLAZED CARROTS
(EXCEPT FOR VEGAN)*

ROASTED TURKEY ROULADE

TRADITIONAL STUFFING, PAN GRAVY, CRANBERRY SAUCE

GRILLED TENDERLOIN OF BEEF

ZINFANDEL DEMI-GLACE, ROASTED MUSHROOM BLEND

SEARED HALIBUT

HONEY TRUFFLE BEURRE BLANC

VEGAN

ROASTED ACORN SQUASH, QUINOA PILAF, SUN-DRIED CRANBERRIES, TOASTED ALMONDS,
ROASTED MUSHROOMS, ORANGE BALSAMIC DRIZZLE

FAMILY STYLE SIDES

LOBSTER MAC-N-CHEESE

ROASTED SWEET POTATOES

CIDER ROASTED BRUSSELS SPROUTS WITH FRIED SHALLOTS

DESSERT TRIO

SERVED INDIVIDUALLY

PUMPKIN PIE TART

WARM APPLE AND CRANBERRY CRISP

CHOCOLATE ESPRESSO MOUSSE CAKE

\$129.00 PER PERSON

\$45.00 PER CHILD (5-12)

20% SERVICE CHARGE WILL BE AUTOMATICALLY ADDED TO EACH CHECK

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.
CONSUMING RAW OR UNDERCOOKED POTENTIALLY HAZARDOUS FOOD MAY INCREASE RISK OF FOOD BORNE ILLNESS.