



## THANKSGIVING FEAST

NOVEMBER 26, 2020

12:00PM—5:00PM

OUR TRADITIONAL GREAT HALL BUFFET BROUGHT TO YOUR TABLE, SERVED FAMILY  
STYLE UNLESS OTHERWISE NOTED



### RAW BAR DISPLAY

BREWSTER OYSTERS

JUMBO SHRIMP COCKTAIL

BUTTER POACHED LOBSTER

CEVICHE

*BLOODY MARY COCKTAIL SAUCE, APPLE MIGNONETTE*

“TRADITIONAL” RELISH TRAY

*ASSORTED PICKLED AND RAW VEGETABLES WITH ROASTED GARLIC HUMMUS*

### SOUP

*SERVED INDIVIDUALLY*

NEW ENGLAND CLAM CHOWDER

BUTTERNUT SQUASH AND AUTUMN APPLE SOUP

### SALAD

ROASTED BEET AND ARUGULA SALAD

*FIG, GOAT CHEESE, OLIVE OIL, AGED BALSAMIC*

ARTISANAL LETTUCES

*POACHED PEAR, SHAVED PECORINO, TOASTED PEPITAS, CIDER VINAIGRETTE*

FRESHLY BAKED ROLLS WITH BUTTER

### ENTRÉE

*SERVED INDIVIDUALLY*

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

HERB ROASTED TURKEY

*TRADITIONAL STUFFING, PAN GRAVY, CRANBERRY SAUCE*

GRILLED HEART OF RIBEYE

*RED WINE DEMI-GLACE, ROASTED CIPPOLINI, GREAT HILL BLUE CHEESE BUTTER*

SEARED HALIBUT

*HONEY TRUFFLE BEURRE BLANC*

### VEGAN

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



## SIDES

LOBSTER MAC-N-CHEESE  
ROASTED SWEET POTATOES  
CAULIFLOWER AND BUTTERNUT GRATIN

## DESSERT TRIO

*SERVED INDIVIDUALLY*

PUMPKIN PIE TART  
WARM APPLE AND CRANBERRY CRISP  
CHOCOLATE ESPRESSO MOUSSE CAKE  
CHOCOLATE DIPPED MACAROON

\$120.00 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.