thanksgiving

DINNER MENU

FIRST COURSE

New England Clam Chowder

Butternut Bisque, Cinnamon Croutons

Hand Tossed Caesar Salad, Garlic Croutons, Shaved Parmesan, Anchovies on request

House Salad, Spring Mix, Campari Tomato, English Cucumber, Red Onion, Dijon Vinaigrette

Fall Salad, Baby Spinach, Pickled Red Onions, Goat Cheese, Toasted Pumpkin Seeds, Dried Cranberries, Cranberry-Apple Dressing

ENTREE SELECTIONS

Pilgrim's Feast, Roast Turkey, Cranberry-Sage Stuffing, Country Gravy, Garlic Mashed Potatoes, Roasted Butternut & Acorn Squash, Green Beans, Whole Cranberry Compote $60

Butter Poached Filet Mignon, Finished on the Grill, Garlic Mashed Potatoes, Asparagus, Cabernet Demi, Sweet Butter & Truffle EVOO $75

Slow Roasted Prime Rib of Beef Au Jus, Certified Angus Beef, Parmesan Au Gratin Potatoes, Green Beans, Fresh Horseradish Cream Sauce $74

Maple Leaf Farms Roast Half Duck, Roasted Potatoes, Roasted Squash, Green Beans, Cranberry Compote $74

Caramelized Scallops Pan Seared Day Boat Scallops, Butternut & Bacon Risotto, Gustare Apple Cider Glaze $73

Lobster Pappardelle, Shucked Maine Lobster, Blistered Tomatoes, Garden Peas, Sherry-Lobster Cream Sauce, Fresh Pappardelle $75

Roasted Atlantic Salmon, Honey Mustard Glaze, Cranberry Compote, Roasted Potatoes, Asparagus $73

Fig & Mascarpone Ravioli, Caramelized Shallots, Brown Butter, Pea Shoots $55

DESSERTS

Pumpkin Cheesecake, Whipped cream

Apple-Cranberry Crisp, Vanilla Ice Cream

Bourbon-Pecan Pie, Short Bread Crust, Vanilla Ice Cream

Old Fashioned Indian Pudding, whipped cream

Flourless Chocolate Cake, Homemade chocolate ganache, vanilla ice cream

Gifford's of Maine Ice Cream & Sorbet, served with a butter wafer cookie, Vanilla, Pumpkin-Praline Ice Cream, Raspberry Sorbet

CHILDREN'S MENU

For those 10 an under

Served with Soup or Salad,
Apple-Cranberry Crisp, Ice Cream or Flourless Chocolate Cake

Turkey, mashed potatoes, country gravy, green beans, cranberry sauce $32

Crispy Chicken Tenders, baked macaroni & cheese, green beans $26