

Thanksgiving Dinner

Thursday, November 28th, 2019

\$42.00 per person

\$21.00 for children under 12

Appetizers

Butternut Squash Soup with Sage Cream

East Port Shrimp Cocktail

*Cotechino Sausage with Fresh Sage
crumbled on a Wedge of Roasted Delicata
Squash*

*Mushroom, Artichoke and Roasted Fennel
Ragout
In Puff Pastry*

Salad of Tender Baby Greens

Champagne Vinaigrette Dressing

Entrees

*Roasted 'Stonewood Farms' Vermont Turkey
with the Traditional Fixings*

*Grilled Swordfish
with Spicy Coconut Lime Sauce*

*New York Strip Steak
with Garlic Mashed Potatoes*

*Roasted Leg of Lamb
with Caramelized Root Vegetables*

*Porcini Mushroom Ravioli
in Double Cream & Romano Cheese Sauce*

Desserts

Pumpkin Pie with Fresh Whipped Cream

*Warm Apple Strudel with Vanilla Bean Ice
Cream*

*New York Style Maple Cranberry
Cheesecake*

Aunt Rhoda's Chocolate Parlor Cake