

Thanksgiving Dinner

Thursday November 22nd, 2018

Appetizers

Butternut Squash Soup with Sage Cream

East Port Shrimp Cocktail

*Vermont Charcuterie and Cheeses
with Poached Pear and Whole Seed Mustard*

*Leek, Goat Cheese and Roasted Fennel Tart
with Calamata Olives*

Salad of Tender Baby Greens

Maple Balsamic Dressing



Entrees

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

*New York Strip Steak
with Garlic Mashed Potatoes*

*Grilled Swordfish
with Mango Salsa*

*Braised Lamb Shank
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 Cheesecake

Aunt Rhoda's Chocolate Parlor Cake

\$42.00 per person

\$21.00 for children under 12