

2022

Thanksgiving

GRAND BUFFET

Soup & Salad

BUTTERNUT SQUASH BISQUE

NEW ENGLAND CLAM CHOWDER

APPLE PECAN SALAD

baby spinach, granny smith apples, pecan, dried cranberries,
shaved cheddar, cider vinaigrette

MIXED GREENS

shaved carrot, cucumber, radish, yellow pepper,
fennel, dijon vinaigrette

WARM FOCACCIA

whipped butter

Main Course

OVEN ROASTED TURKEY CARVING STATION

pan gravy, cranberry orange chutney

LOBSTER-STUFFED SOLE

baby spinach, sherry cream

BRIOCHE STUFFING

apple, fresh herbs

YUKON MASHED

drawn butter, chives

ROASTED FINGERLING POTATOES

rosemary, garlic, extra virgin olive oil, smoked paprika

CANDIED BUTTERNUT SQUASH

amaretto, marcona almonds

RAVIOLI

baby kale, delicata squash, roasted shallot, brown butter, asiago

HARICOT VERTS

brown butter, marcona almonds

CORNBREAD

whipped honey butter

Dessert

CHEF'S DISPLAY