



SOUP + SALAD

BUTTERNUT SQUASH BISQUE 

NEW ENGLAND CLAM CHOWDER

APPLE PECAN SALAD 

baby spinach, granny smith apples, pecan, dried cranberries,
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

TOFURKEY + GRILLED AUTUMN VEGETABLES 

gravy

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, asiago

HARICOT VERTS 

brown butter, marcona almonds

CORNBREAD

whipped honey butter

DESSERT

CHEF'S DISPLAY

 Vegetarian

 Vegan