

THANKSGIVING *buffet*

COLD

Artisanal Breads / Assorted Butters / Spreads

Charcuterie Board LOCAL AND IMPORTED CURED MEATS AND CHEESES / OLIVES / FRUIT PRESERVES / MUSTARDS (GF/V)

Tossed Garden Salad (GF/VG)

Poached Pear Salad GORGONZOLA / ARUGULA / RED ONION / WALNUT DRESSING (GF/V)

Baked Brie En Croute / Port-Soaked Cherries (V)

Fig-Balsamic and Goat Cheese Terrine / Crostini (V)

Roast Duck and Apple Tartlets

Shrimp Cocktail (GF/DF)

Seared Ahi Tuna GINGER RICE NOODLES / BLOOD ORANGE GASTRIQUE (GF/DF)

HOT

Carved Turkey (GF/DF) GIBLET GRAVY (DF) / CRANBERRY SAUCE (GF/VG)

Butternut Squash Bisque (GF/V)

Broiled Flounder LOBSTER NEWBURG SAUCE (GF)

House Made Pastrami BRAISED CABBAGE / MUSTARD DEMI (DF)

Foragers Pappardelle ROASTED MUSHROOMS / BRAISED KALE / TRUFFLE CREAM (V)

Spiced Apple Risotto, Pepitas (GF/V)

Traditional Mashed Potatoes (GF/V)

Classic Sage Stuffing

Roasted Brussels Sprouts PECANS AND CRANBERRIES (GF/V)

KIDS TABLE

Chicken Tenders

Tater Tots

Mac N' Cheese

Steamed Carrots and Green Beans

Applesauce

SEASONAL DESSERTS

Pumpkin Pie

Chocolate Treats

Apple-Cinnamon Bread Pudding

Berkey Ice Cream

... And Much, Much More!

THURSDAY, NOVEMBER 26, 2026 | 10:00 AM - 3:00 PM

\$52 per person

\$26 ages 12-15

\$13 ages 5-11

Children 5 and under dine complimentary

RESERVATIONS RECOMMENDED. RESERVATIONS OPEN SEPTEMBER 26.

