



## THANKSGIVING DINNER

### ARTISAN CHEESE & CHARCUTERIE

Cured Meats  
Farmstead Cheese  
Saucisson  
Terrines  
Crudite  
Organic Hummus  
Artisan Bread

### SALADS

Artisan Greens & Shaved Fennel  
Citrus Segments, Shaved Carrot, White Balsamic Vinaigrette  
Arugula & Roasted Beets  
Radish, Chevre, Candied Pecans, Lemon-Truffle Vinaigrette  
Quinoa & Butternut Squash  
Dried Cranberries, Kale, Pomegranate Molasses Vinaigrette  
Orzo Salad  
Preserved Tomato, Kalamata Olive, Roasted Peppers, Caramelized Onion

### CARVING

Herb Rubbed Roasted Turkey  
Apple-Leek Compote, Giblet Gravy, Herb Stuffing  
Salt Crusted Rib Roast  
Pan Jus, Crispy Shallots, Horseradish Cream

### RAW BAR

Native Oysters & Littleneck Clams  
Poached Jumbo Shrimp  
King Crab Legs  
Cocktail Sauce

### ENTREES

Seared Atlantic Halibut  
Blood Orange Compote, Creamed Savoy Cabbage  
Roast Pork Loin  
Dried Fruit, Blackberry Port Sauce, Garlic Fingerling Potato  
Herb Roasted Chicken  
Brown Butter Sage Sauce, Roasted Sweet Potato Fingerling  
Butter Mashed Yukon Gold Potatoes  
Roasted Brussels Sprouts  
Bacon Lardon  
Haricot Verts  
Cipollini Onions  
Butternut Squash Portobello Mushroom Risotto  
Sweet Potato Gratin  
Candied Pecans

### DESSERTS

Mile High Apple Pie  
New York Cheesecake  
Triple Chocolate Torte  
Pumpkin Pie with Chantilly Cream  
Mini French Pastries

### KIDS STATION

Fruit Salad  
Organic Chicken Strips  
Cheese Pizza  
Mac N' Cheese  
Sauces: Ranch, Ketchup, BBQ Sauce