

Thanksgiving Dinner

Appetizers

Smoked Wild Mushroom Soup our signature soup	7.
New England Clam Chowder	7.
Baked French Onion Soup	7.
Cream of Butternut Squash Soup	7.
Shrimp & Lobster Medley Simmered in a Vermont cream with mushrooms & served over a puff pastry shell	12.

Mains

Traditional Roast Turkey with sage dressing, pan gravy & cranberries	29.
Rack of Lamb roasted with a Dijon mustard & herb crust, served with a rosemary jus	36.
Roast Prime Rib of Beef slow roasted, served au jus with horseradish & Yorkshire pudding	31.
Fillets of Sole stuffed with lobster & served with a Newburg sauce	31.
Grilled Maple Glazed Salmon served with basmati rice & a chipotle aioli	29.
Pork Tenderloin wrapped in apple cider bacon, stuffed with apricot, sage & ricotta and served with a maple mustard sauce	32.

All selections served with a fresh garden salad, crusty roll,
medley of fresh vegetables & spoonbread

Please advise of all food allergies