



GIVE THANKS

THURSDAY, NOVEMBER 22 IN THE MAIN DINING ROOM

PLEASE CALL CONCIERGE FOR RESERVATIONS, 603-278-8989.

SIZZLING FROM THE KETTLE

PUMPKIN SWEET POTATO BISQUE

Spiced Pumpkin Seeds

VEGETARIAN BLACK BEAN CHILI

Corn Bread

CHEF'S GARDEN

FIELD GREEN SALAD

Marinated Artichokes, Roasted Tomatoes, Olives,
Maple Vinaigrette

TRADITIONAL CAESAR

Hearts of Romaine, Focaccia Croutons

FARRO SALAD

Artichokes, Sweet Peppers, Kalamata Olives,
Sun Dried Tomatoes, White Balsamic Dressing

DRIED CRANBERRY SWEET POTATO SALAD

Maple Whole Grain Dressing

PANZANELLA

Tomatoes, Fresh Mozzarella, Basil Dressing

ENGLISH CUCUMBER SALAD

Roasted Corn, Black Beans, Lemon Mint Vinaigrette

THE FARM HOUSE

ROASTED PORK LOIN

Apple Onion Chutney

BEEF BOURGUIGNON

CHEESE BOARD

LOCAL AND DOMESTIC CHEESE SELECTION

Artisan Bread and Crackers

FROM THE SEA

CEDAR PLANK SALMON

Cranberry Chimichurri Style, Cilantro Beurre Blanc

RITZ CRACKER HERB CRUSTED COD

Lemon Shallot Velouté

CARVING BOARD

MAPLE MUSTARD COFFEE CRUSTED

STEAMSHIP OF BEEF

Au Jus, Horseradish Cream

LEMON BUTTER ROASTED TURKEY

Gravy, Cranberry Orange Compote,

Sun Dried Fruit Sage Stuffing

ON THE SIDE

MAPLE THYME BABY CARROTS

BRUSSELS SPROUTS

RED SMASHED POTATOES

WHIPPED POTATOES

MAPLE SWEET POTATOES

GREEN BEAN CASSEROLE

ROASTED BUTTERNUT SQUASH CORN RAGOÛT

SWEET TABLE

WARM COBBLER

ASSORTED PIES

HOUSE BAKED COOKIES

BROWNIES

MOUSSE

CREATE YOUR OWN CREPES

Assorted Crepe Toppings

\$75 ADULTS, \$35 CHILDREN 6 - 12

(INCLUDES TAX AND GRATUITY)

COMPLIMENTARY FOR CHILDREN 5 & UNDER

SEATING AVAILABLE EVERY HALF AN HOUR
FROM 12:00 NOON TO 8:00 P.M.