

Thanksgiving

First Course

choice of

WILD MIXED GREENS SALAD

Green Goddess dressing, raw vegetables, Catapano Farm goat cheese

PARSNIP VELOUTE

with Poached Cranberry and Black Truffle Croutons

CANOE PLACE INN BAKED OYSTERS

with Spinach, Bayonne Ham and Bearnaise

MARINATED BAY SCALLOPS

with Ossetra Caviar, Horseradish and Dill Butter (\$35 supplement)

Supplemental Second Course

additional \$75/person

HONEYNUT SQUASH RISOTTO

with Grana Padano and Shaved White Truffles

Main Course

choice of

SLOW ROASTED GREEN CIRCLE HERITAGE TURKEY

with Brioche Stuffing and Natural Gravy

WILD KING SALMON

with Wilted Spinach and Caper Buerre Blanc

AMERICAN WAGYU SIRLOIN

Grilled over Cherrywood with Wild Mushrooms and Red Wine Jus (\$40 supplement)

Family Style Sides

GREEN BEANS *with Toasted Almonds and Lemon Butter*

CARAMELIZED BRUSSELS SPROUTS *with Smoked Bacon and Balsamic Vinegar*

BUTTERMILK WHIPPED POTATOES *with Chives and Black Pepper*

BAKED MACARONI AND CHEESE *with Roasted Mushrooms and Herbed Bread Crumbs*

Family Style Desserts

LOCAL APPLE TURNOVER *with Vanilla Crème Fraiche*

PUMPKIN PIE SOUFFLE *with Gingersnap Anglaise*

Assortment of Warm Seasonal Cookies

\$115/person. \$65 /children 12 and under