

# The Farmhouse *Bistro*

## *Thanksgiving Day Buffet*

*12:30-7 pm: \$45 Adults; \$20 guests under 12*

### *Starters*

*Butternut Squash Soup*

*Harvest Salad*

*local baby arugula with toasted pistachios, dried apricots, and stilton;  
with champagne vinaigrette dressing*

### *Entrées*

*Herb Roasted Turkey*

*with natural au jus gravy*

*Cranberry Sauce*

*infused with port wine and a hint of rosemary*

*Traditional Stuffing*

*with fresh thyme*

*Bourbon Mashed Sweet Potatoes*

*with candied marshmallows and pomegranate molasses*

*Pan-Roasted Pink Trout*

*with toasted almonds*

*Roasted Root Vegetables*

*includes baby carrots, Brussels sprouts, parsnips, and caramelized shallots*

*Pork Loin*

*stuffed with chorizo, corn bread, and cranberries with a Calvados demi-glace*

*Traditional Yukon Gold Mashed Potatoes*

*Vegetable Lasagna*

*spinach, broccoli, eggplant, mushroom, onion, and sweet peppers;  
layered with ricotta cheese, fresh mozzarella, and plum tomato sauce*

*Assorted Dinner Rolls and Whipped Butter*

### *Desserts*

*Pumpkin Cheesecake*

*Apple Pie*

*Pecan Pie*

*Flourless Chocolate Torte*

Price does not include alcohol, sales tax, nor gratuity.