

The Farmhouse *Bistro*

Thanksgiving Day Buffet

12:30-6 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 Brook Trout

with toasted almonds

Roasted Root Vegetables

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

Pork Tenderloin

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

Vanilla Cheesecake

Assorted Fruit Pies

Flourless Chocolate Torte