



BE GRATEFUL &
THANKFUL

THURSDAY, NOVEMBER 23 IN THE MAIN DINING ROOM

PLEASE CALL CONCIERGE FOR RESERVATIONS, 603-278-8989

SIZZLING FROM THE KETTLE

PUMPKIN-SWEET POTATO BISQUE
Cinnamon Crème Fraîche

VEGETARIAN MINISTRONE
Crostini

CHEF'S GARDEN

FIELD GREENS
Marinated Artichoke, Roasted Tomato, 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

PASTA SALAD
Sun Dried Raisins, Curry-Honey Yogurt Dressing

ROMA TOMATO SALAD
English Cucumber, Roasted Corn, Black Beans,
Lemon-Mint Vinaigrette

THE FARM HOUSE

ROASTED PORK LOIN
Apple-Onion Chutney

BEEF BOURGUIGNON

CARVING BOARD

MAPLE MUSTARD COFFEE CRUSTED BEEF
Horseradish Cream

LEMON BUTTER ROASTED TURKEY
Cranberry Orange Compote, Sage and Sun Dried Fruit Stuffing

ON THE SIDE

MAPLE-THYME BABY CARROTS

BRUSSELS SPROUTS
Herb Bread Crumb Crust

RED SMASHED POTATOES

WHIPPED POTATOES

MAPLE SWEET POTATOES

GREEN BEAN CASSEROLE

SWEET CORN

FROM THE SEA

CEDAR PLANK SALMON
Chimichurri Style, Cilantro Beurre Blanc

RITZ CRACKER HERB CRUSTED COD
Lemon Shallot Velouté

CHEESE BOARD

**A VARIETY OF LOCAL DOMESTIC AND IMPORTED
CHEESES**

ARTISAN BREAD AND CRACKER DISPLAY

SWEET ENDINGS

WARM COBBLER

ASSORTED PIES

HOUSE BAKED COOKIES

BROWNIES

MOUSSE

CREATE YOUR OWN CREPES STATION

**\$70 ADULTS, \$35 CHILDREN 6 - 12
(INCLUSIVE OF TAX AND GRATUITY)
COMPLIMENTARY FOR CHILDREN 5 & UNDER**

**SEATING AVAILABLE EVERY HALF AN HOUR
FROM 12:00NOON TO 8:00PM.**