



## VERMONT THANKSGIVING DINNER - SAMPLE MENU

### APPETIZERS

**New England Corn Chowder**  
with applewood smoked bacon and chives

**Roasted Butternut Squash and Apple Bisque**  
with sage crème fraîche, toasted pepitas

**Green Mountain Inn Salad**  
baby lettuces, shaved carrots, dried cranberries, toasted walnuts,  
sliced herloom apples, maple balsamic vinaigrette

**Autumn Harvest Salad**  
shredded Brussel sprouts, sliced apples, Applewood smoked bacon, maple-cider vinaigrette,  
pumpnickel croutons, sharp Cabot cheddar cheese, poached cranberries

**Shrimp Cocktail**  
lemon and pepper poached Gulf shrimp with a citrus dill cocktail sauce

**HOMEMADE FRESH BREAD**  
a basket of Homemade Honey Oat Rolls served with whipped Cabot Creamery butter

### ENTRÉES

**Slow Roasted Vermont Turkey**  
apple sausage stuffing, butter whipped potatoes, steamed peas, butternut squash purée,  
Cape Cod cranberry sauce, sage gravy

**Herb Roasted Strip Loin of Beef**  
red wine demi glace, rosemary roasted fingerling potatoes, roasted shallots,  
mushrooms, lemon dill green beans

**Pan Seared Faroe Island Salmon**  
pumpkin seed herb crust, cranberry-orange beurre blanc, butter whipped potatoes,  
roasted Brussels sprouts

**Roasted Acorn Squash**  
stuffed with a wild mushroom toasted quinoa pilaf, spinach, roasted autumn vegetable medley, fresh herbs

### DESSERTS

**Pumpkin Pie**  
cinnamon vanilla sauce, whipped cream

**Warm Homemade Apple Pie**  
caramel sauce, whipped cream

**Chocolate Decadence Torte**  
chocolate ganache, raspberry coulis, whipped cream

**Vermont Maple Walnut Pie**  
vanilla sauce, whipped cream

Prix fixe \$79.00 per person, \$38.50 children 12 & under  
Tax and service charge are not included, menu subject to change

*An 20% service charge will be added to your final food and beverage bill. This service charge covers all staff involved in making your Thanksgiving celebration special. If you prefer to determine your own service charge, please inform your server.*