



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 \$85.00 per person, \$42.50 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.