



THANKSGIVING MENU

SOUP | SALAD | STARTER

Roasted Parsnip Soup

*Aleppo Pepper, Toasted Pumpkin Seeds,
Caramelized Onions*

New England Clam Chowder

Bacon, Potatoes, Chopped Clams, Cream

Autumn Kale Salad

*Dried Cranberries, Candied Walnuts, Blue
Cheese, Sliced Apples, Pickled Red Onions,
Cider Vinaigrette*

Front Street Caesar

*Romaine Lettuce, House Caesar Dressing,
Focaccia Croutons, Parmesan Cheese*

Local Artisanal Cheese & Cheese Displays

*Local Cheeses, Dried Nuts, Fruits,
Crackers, Accompaniments*

Chilled Seafood Display

*Shrimp Cocktail, Raw Oysters, Smoked
Salmon Dip, Chilled Mussels, Cocktail Sauce,
Mignonette, Sesame Crackers, Lemons*

Bread & Butter

*Assorted Bread & Rolls, Whipped Butter
with Sea Salt, Pastries, Jams*

DESSERT

House Made Cheesecake, Pies, and Tarts

Assorted Ice Cream and Toppings

Cranberry Bread Pudding

BEVERAGE

Regular Coffee, Decaffeinated Coffee &
Assorted Herbal Tea

Mulled Cider, Star Anise, Cinnamon Sticks

Hot Chocolate, Whipped Cream

ENTRÉE

Butternut Squash Ravioli

Toasted Sage, Calabrian Chili Cream Sauce

Pan Seared Atlantic Salmon

Roasted Cippolini Onions, Citrus Beurre Blanc

Traditional Roast Turkey

*White Meat, Dark Meat, Turkey Gravy
& House-Made Cranberry Sauce*

Maple Garlic Crusted Pork Loin

Roasted Pear Jus

SIDES

Traditional Bread Stuffing

Caramelized Onions, Brown Butter, Fresh Herbs

Roasted Heirloom Carrots

Harissa Spice, Lemon Zest

Root Vegetable Gratin

*Beets, Parsnips, Butternut Squash, Potatoes,
Carrots, Chili Vinaigrette*

Mashed Potatoes

Yukon Gold Potatoes, Brown Butter, Chives

Green Beans Almondine

Toasted Almonds, Butter Sauce

Charred Broccoli & Cauliflower

Miso Vinaigrette, Crispy Garlic