



Thursday, November 24th | 11am - 3pm
Adults \$60 | Children (6-12) \$25 | Children Under 5 Complimentary

SOUP | SALAD | STARTER

assorted breads, artisanal rolls, pastries, cultured local butter, jams and preserves

Pumpkin Butternut Squash Bisque

spiced creme fraiche, pomegranate, toasted pepitas

Autumn Spinach Salad

caramelized pears, candied pecans, bayley hazen blue, applewood smoked bacon, toasted walnut vinaigrette

Epoch Harvest Salad

butternut squash, golden beets, root vegetable, five-grain blend, cranberry, goat cheese, maple vinaigrette

Front Street Caesar

baby kale, brioche crouton, creamy lemon dressing, shaved parmesan

Plateau Cocktails de Coquillages

shrimp cocktail, chilled mussels and little necks, assorted shellfish, mignonettes, cocktail sauce, remoulades, lemon

Local Artisanal Cheese

dried fruits, house-made pates, assorted crackers, breads charcuterie

ENTRÉES

Pumpkin Butternut Squash Ravioli

sage brown butter

Maple Soy Salmon

pecan crust, preserved orange

Traditional Roast Turkey

pan sage gravy, cranberry sauce

Brown Sugar Ginger Crusted Pork Loin

balsamic roasted fig demi

SIDES

Brioche Bread Stuffing

leeks, roasted apple, fresh herb

Spice Roasted Baby Carrot

toasted hazelnut gremolata

Pommes Gratin

local alsace style cheese

Whipped Garlic Mashed Potatoes

yukon gold potato, confit garlic, scallion, herbs

Maggie's Green Beans

bechamel, haricot vert, crispy onions

Crispy Brussels Sprouts

maple grain mustard sauce, golden raisin, roasted cipollini onion

DESSERTS

House-made Pies, Tarts

Assorted Pastries, Cakes

Rum Raisin Bread Pudding

BEVERAGES

Regular & Decaffeinated Coffee

Assorted Herbal Tea

Mulled Cider, Cinnamon Stick

Hot Chocolate, Whipped Cream

Thanksgiving Menu