

THANKSGIVING BRUNCH

NEW ENGLAND FARM

“DELIVED” MAPLE MEADOW FARM EGGS

NEW ENGLAND CHEESE PIE

BROWN SUGAR AND CRACKED PEPPER SMOKED PORK LOIN
GOLDEN RAISIN, PUMPKIN SEED AND AUTUMN VEGETABLE SLAW

DRY CURED HAM AND HONEY ROASTED PEARS WITH BUCKWHEAT HONEY

ALLSPICE ROASTED DUCK BREAST WITH CRANBERRY GINGER CHUTNEY

THYME ROASTED CHICKEN, GREEN APPLE, DRIED CRANBERRY,
CELERY AND TOASTED WALNUT SALAD

VENISON AND BLUEBERRY SAUSAGE
LEEKS AND GRAIN MUSTARD VINAIGRETTE

NEW ENGLAND FARMHOUSE CHEESES
GREAT HILL BLUE WITH HONEYCOMB
BOGGY MEADOW SWISS WITH CONCORD GRAPES
SHELBURNE CHEDDAR WITH APPLE COMPOTE

HEARTH BREAD DISPLAY

AUTUMN HARVEST TABLE

DATES STUFFED WITH FARMERS CHEESE AND TOASTED WALNUT

PUMPKIN AND SAGE AGNOLOTTI, PARMESAN AND AMARETTI CRUMBS

SWEET PEPPER, FENNEL AND RED ONION “AGRO E DOLCE”

HERB MARINATED FOREST AND DOMESTIC MUSHROOMS

THYME ROASTED HARVEST VEGETABLE AND VERMONT GORGONZOLA SALAD

ROASTED BEETS WITH POMEGRANATE MOLASSES
VERMONT GOAT CHEESE AND TOASTED ALMOND

ASPARAGUS WITH CITRUS VINAIGRETTE

MIXED CREAMER POTATO SALAD WITH DIJON, CHIVE AND BACON DRESSING

AUTUMN FIELD GREENS, DRIED CRANBERRIES, SPICED PECANS AND CHEDDAR
WITH CIDER VINAIGRETTE

ASSORTED PICKLED VEGETABLE AND OLIVES

NEW ENGLAND FISH MARKET

CHILLED POACHED SHRIMP COCKTAIL – LEMONS, SPICY COCKTAIL, GREEN GODDESS AND CREAMY HORSERADISH SAUCES

HOUSE SMOKED MAPLE CURED ATLANTIC SALMON – SESAME CRACKER CUCUMBER, RED ONION AND CRÈME FRAICHE

JONAH CRAB CLAWS WITH SWEET AND SPICY GRAIN MUSTARD AND DILL

MAINE SHRIMP SALAD REMOULADE

PRINCESS EDWARD ISLAND MUSSELS, VINHO VERDE, ROASTED TOMATO AND LEEKS

GINGER SCENTED SHRIMP AND VEGETABLE “POTSTICKERS”

POINT JUDITH CALAMARI SALAD
CELERY, BLACK OLIVES, PARSLEY AND LEMON VINAIGRETTE

TAYLOR BAY SCALLOPS STEAMED IN HARD CIDER, AROMATIC VEGETABLE AND THYME

THE THANKSGIVING TABLE

MAPLE MUSTARD GLAZED ATLANTIC SALMON

SAGE SAUSAGE, MUSHROOM AND DATE DRESSING

BUTTERY WHIPPED NORTHEAST POTATOES

MAPLE SCENTED BUTTERNUT SQUASH PUREE

AUTUMN VEGETABLE RAGOUT

NEW ENGLAND CLAM CHOWDER
SMOKY BACON AND THYME

CARVERY

CIDER GLAZED AND HERB ROASTED TURKEY
GIBLET GRAVY AND CITRUS CRANBERRY SAUCE

SALT CRUST ROASTED NORTHEAST FAMILY FARM PRIME RIBS OF BEEF
NEW ENGLAND HORSERADISH SAUCE

APRICOT GLAZED COUNTRY HAM
MAPLE MUSTARD

PASTA CREATIONS

RICOTTA CHEESE RAVIOLI, 5 CHEESE TORTELLINI AND PENNE
TOSSED WITH PLUM TOMATO BASIL, PARMESAN CREAM OR BRANDIED LOBSTER SAUCE

ROASTED GARLIC BREAD STICK

GARNISHED WITH PROSCIUTTO, BROCCOLI FLOWERETTES, SUN DRIED TOMATOES, CALAMATA
OLIVES
EXOTIC MUSHROOMS, GARLIC, OLIVE OIL, PESTO, BAY SCALLOP, BABY SHRIMP OR PARMESAN

OMELETS AND BURRITOS MADE TO ORDER

FARM EGGS, EGG WHITE OR EGG BEATERS
EXOTIC MUSHROOMS, SPINACH, ONIONS, PEPPERS, TOMATOES
BACON, DICED COUNTRY HAM, SHREDDED CHEDDAR AND SWISS CHEESES
BLACK BEANS, SALSA AND TORTILLAS

BREAKFAST TABLE

TRADITIONAL EGGS BENEDICT
CANADIAN BACON AND HOLLANDAISE

HICKORY BACON COUNTRY SAUSAGE

CORNERED BEEF AND RED ONION HASH

HOME STYLE POTATOES WITH GREEN ONION

THE GRIDDLE

CRISP BELGIUM WAFFLES AND BUTTERMILK PANCAKES COOKED TO ORDER
WITH RIPE STRAWBERRIES, BLUEBERRIES, CHOCOLATE CHIPS OR TOASTED ALMONDS

TOPPED WITH
MAPLE SYRUP, CHANTILLY CREAM, BLUEBERRY COMPOTE, RASPBERRY SAUCE, CARAMELIZED
BANANAS OR WHIPPED HONEY BUTTER

SUGAR DUSTED FARMERS CHEESE BLINTZES

CINNAMON DIPPED BRIOCHE FRENCH TOAST

BAKERY AND FRUIT

HOUSE BAKED MUFFINS, CROISSANTS AND DANISH

PECAN SWEET ROLLS

CINNAMON SUGAR TWISTS

TOAST YOUR OWN ASSORTED BAGELS AND HEARTH BREADS
WITH ONION CHIVE, CINNAMON RAISIN AND PLAIN CREAM CHEESE

WHOLE SEASONAL FRUITS

DICED MELONS, PINEAPPLE, STRAWBERRIES, MIXED BERRIES AND GRAPES

GRANOLA, BERRY AND YOGURT PARFAIT

HONEY STRAWBERRY BANANA SMOOTHIE SHOOTERS

KIDS BARN

MINI BEEF HOT DOGS AND ROLLS, MUSTARD, RELISH AND KETCHUP

CHEESE AND PEPPERONI PIZZA

COUNTRY CHICKEN NUGGETS WITH HONEY MUSTARD SAUCE

MACARONI AND CHEESE BITES

FRUIT SKEWER PINEAPPLE TREE

RICE CRISPY TREATS, BROWNIES, CUPCAKES AND PENNEY CANDY

THE HOLIDAY PASTRY SHOP

DELICATE FRENCH CREPES MADE TO ORDER
ASSORTED GARNISHES, FRUIT, SPECIALTY LIQUORS AND HOME MADE ICE CREAM

DARK CHOCOLATE FOUNTAIN
MARSHMALLOWS, PRETZEL STICKS, STRAWBERRIES, PINEAPPLE

HOUSE MADE HOLIDAY SPECIALTIES TO INCLUDE
PUMPKIN, APPLE AND PECAN PIES, FRUIT COBBLERS, CHOCOLATE CROISSANT PUDDING,
TORTES AND TARTS

CINNAMON SUGAR BEIGNETS