



## Thanksgiving 2010

Serving 1:00pm – 6:00pm

### Appetizers

- Curried Pumpkin Soup with Roasted Chestnuts** 7  
**Vermont Harvest Chowder with Cheddar & Root Vegetables** 7  
**Roasted Beet & “Coupole” Chevre on Petite Greens** 9  
*Pistachios, Sicilian Olive Oil & Aged Balsamic*  
**Chef’s Holiday Game Bird Pate with Shaved Truffles** 11  
*Traditional Accompaniments*  
**Salad of Petite Lettuce** 7  
*Julienne Carrots, Cucumbers, Tomato & Red Onion*  
*Classic French Vinaigrette*

### Entrees

- Roast Holiday Turkey Dinner** 25  
*Sage Dressing, Mashed Potatoes, Gravy & Cranberry Sauce*  
**Country Smoked Ham** 25  
*Rum Raisin Sauce & Scalloped Potatoes*  
**Roast Prime Rib of Beef au Jus** 27  
*Horseradish Cream & Mashed Potatoes*  
**Roasted Atlantic Salmon** 26  
*Maple Mustard Glaze & Whole Grain Rice Pilaf*  
**Roast Acorn Squash Crown** 22  
*Filled with a Cheddar Cheese, Apple & Wild Rice Stuffing*  
*Topped with Pumpkin Butter & Maple Syrup Drizzle*

All dinners include **Rupert Rising** Bread and Crudite  
Family Style Sweet Potatoes, Creamed Onions, Green Beans & Squash

### Traditional Thanksgiving Desserts

- Baked Apple Crumb with Wilcox Vanilla Ice Cream** 7  
**Pumpkin Pie with Nutmeg Cream** 7  
**Old Fashioned Mincemeat Pie** 7  
**Maple Bread Pudding with Bourbon Sauce** 7  
**Indian Pudding, Hard Sauce & Whipped Cream** 7