

A DORSET INN THANKSGIVING

APPETIZERS

SMOKED VENISON PATÉ
Red Currant Jam, Brioche Toast Points

BLUE HUBBARD SQUASH BISQUE ~ CUP | BOWL
Spiced Maple Syrup, Toasted Pepitas

VERMONT CREAMERY GOAT CHEESE
& SHIITAKE MUSHROOM TART
*Porcini Brioche Crust, Old Mill Apiaries Honey,
Toasted Pecans, Sherry Vinegar Reduction*

AUTUMN SALAD
Warm Sherry Vinaigrette, Sweet Red Onions, Dried Cranberries & Smoked Pecans

ENTREES

ROASTED MISTY KNOLL TURKEY DINNER
Sausage Stuffing, Mashed Potatoes, Pan Gravy, Cranberry Sauce

ROSEMARY ROASTED PRIME RIB
Au Jus, Horseradish Crema, Mashed Potatoes

SMOKED MAPLE GLAZED FILLET
OF FAROE ISLANDS SALMON
Vermont Apple Salsa, Rice Pilaf

QUINOA & ARUGULA STUFFED ACORN SQUASH
Pumpkin Butter Glaze, Spiced Pecans

DESSERTS

WARM APPLE COBBLER CHOCOLATE BARN Vanilla Ice Cream, Caramel
FLOURLESS CHOCOLATE TORTE Raspberry Coulis & Blackberry Cabernet Sorbet
DORSET BAKERY PUMPKIN PIE Fresh Whipped Cream

Reservations Required ~ 802.867.5500 | MENU SUBJECT TO CHANGE