



STARTERS

BUTTERNUT SQUASH BISQUE 🍴

NEW ENGLAND CLAM CHOWDER

SHRIMP COCKTAIL

house cocktail sauce, lemon

APPLE PECAN SALAD 🍴

baby spinach, apple, pecans, dried cranberries,
chedder, cider vinaigrette

MIXED GREENS 🍴

shaved carrot, cucumber, radish, bell pepper,
tomato, chianti vinaigrette

WARM FOCACCIA + CORN BREAD

whipped honey butter

MAIN COURSE

OVEN-ROASTED TURKEY CARVING STATION

pan gravy, cranberry orange chutney

NEW ENGLAND BROILED HADDOCK

lobster-sherry cream sauce

CLASSIC BRIOCHE STUFFING 🌱

fresh herbs, carrot, celery, onion

YUKON MASHED 🌱

drawn butter, chives

ROASTED FINGERLING POTATOES 🍴

rosemary, garlic, extra virgin olive oil, paprika

BUTTERNUT SQUASH 🍴

amaretto, brown butter, sage

CAMPANELLE PASTA 🍴

baby kale, delicata squash, orange herb butter

GREEN BEANS 🍴

garlic butter

PLATED VEGAN MEAL 🍴 *(must be pre-ordered)*

tofurkey, pan gravy, roasted fingerling, butternut squash, green beans

DESSERT

APPLE COBBLER

vanilla ice cream

PUMPKIN PIE

chantilly cream

CHOCOLATE-DIPPED STRAWBERRIES

ASSORTED LAYER BARS

CHOCOLATE CHIP COOKIES

MINIATURE EUROPEAN PASTRIES

FRESH FRUIT 🍴

\$59 PER ADULT | \$29 PER CHILD

🌱 Vegetarian

🍴 Vegan