

THANKSGIVING DINNER
NOVEMBER 27, 2008

AMUSE

SPICED CRANBERRY APPLE CIDER

BEGINNINGS

CHEESE, CRACKERS AND BREADS
ANTIPASTO
CHARCUTERIE, TERRINE, DRY SAUSAGE
SHRIMP COCKTAIL
DEVILED EGGS
FALL VEGETABLE COUS COUS SALAD
ORGANIC GREENS SALAD WITH FIG
VINAIGRETTE

WALDORF SALAD

SMOKED NATIVE SEAFOOD
NATIVE FISH BRANDADE CAKES
ROQUEFORT CHEESECAKE, LOCAL
APPLES
SWEET POTATO PIE, ALLSPICE
MASCARPONE
CRAB, SPINACH, RICOTTA, FRITTATA
LOBSTER-BUTTERNUT SQUASH
FRITTERS

CARVING STATION

HELGAR FARM'S TURKEY, CARVED FIRESIDE WITH FRESH BIRD GRAVY
HEREFORD BEEF RIB EYE AU POIVRE; ROSEMARY AU JUS, HORSERADISH SOUR CREAM
PORK LOIN, CRANBERRY-APPLE STUFFED; CIDER JUS LIE

FROM THE OCEAN

GEORGES BANK SOLE ROULADES; MAINE LOBSTER-ACORN SQUASH STUFFING, MEYER
LEMON BUERRE BLANC

ON THE SIDE

BROWN BUTTER-SAGE STUFFING
YUKON GOLD MASHED POTATOES
RED FLANNEL HASH
CASTLE HILL CRANBERRY SAUCE

CREAMED SPINACH
ROASTED TURNIPS
GREEN BEANS WITH ALMOND BUTTER
CANDIED SWEET POTATOES

DESSERTS

NATIVE PUMPKIN PIE
APPLE PIE
PEAR-ALMOND TART
CHEESECAKE

PETIT FOURS
CHOCOLATE FUDGE CAKE