

Zephyr on the Charles

2009 Thanksgiving Day Dinner Menu



Amuse bouche

Butternut brioche toast with Vermont cheddar cheese
Mache baby lettuce and pomegranate gastric



Buffet of salads and appetizers

Pumpkin bisque
Platters of Smoked Seafood salmon and tuna with condiments
Shrimp and oyster with horseradish cocktail sauce and lemons
Heirloom tomato and, fresh Mozzarella, aged balsamic vinegar and basil
Baby green leaf, tomatoes, candy almonds, croutons and balsamic cherry vinaigrette
Lemon cilantro couscous with toasted nuts and toy box squash mix
Roasted acorn squash, parsnips, arugula, cranberry and chevre



A la Carte entree

(Choice of one)

Trio-thanksgiving plate: Boneless turkey, roasted lamb leg and Atlantic salmon
Free range boneless turkey breast with cranberry stuffing and sweet potato conserve
Slow roasted lamb with lemon carrots and mint pesto
Grilled Atlantic salmon with roasted sun choke and dill butter
Pumpkin squash cannelloni with baby roasted vegetables and basil cream sauce



Buffet of pastry art desserts

Including pecan tarts, apple pie, pumpkin cheesecake

Adults \$42, Children 12 and Under \$21.00, Children under 5 Complimentary

Tax and Gratuity not included

Served from 5:00 PM to 10:00 PM