



THANKSGIVING BUFFET

Thursday, November 26, 2009 12:00 pm until 5:00 pm

Raw Bar

**JUMBO SHRIMP
LITTLENECKS
OYSTERS
CRAB CLAWS**

*WITH COCKTAIL SAUCE, MINI TABASCO,
HORSERADISH, AND LEMON WEDGES*

Soup & Salads

**MACOMBER SOUP WITH LOBSTER MEAT AND
WHITE TRUFFLE OIL
DICED SEASONAL FRUITS TO DIP IN CHOCOLATE
FONDUE
HONEY CRISP APPLE AND ROASTED CHESTNUT
COMPOTE,
SERVED ON A BED OF CRISP GREENS
CANDY CANE BABY BEETS MIXED WITH A GRILLED
FENNEL SLAW
TOY BOX SLICE TOMATOES, WITH SMOKED
MOZZARELLA,
LACED WITH A WHITE BALSAMIC GLAZE.
PURPLE POTATO SALAD WITH ROASTED FIG,
CRACKED GRAIN MUSTARD DRESSING**

The Chef's Carving Station

**SAGE AND THYME SPICED TURKEY, BASTED WITH
APPLE CIDER, SERVED WITH A HOMEMADE
CRANBERRY CHUTNEY, CHORICO AND CORN
BREAD STUFFING,**

**PORK LOIN WITH ROSEMARY AND PINK
PEPPERCORNS,
*SAUTÉED SMOOTHIE APPLES, DRIED FRUIT PEACH
GLAZE.***

**SALMON FILLET WITH A KURI SQUASH
SEAFOOD TOPPING,
MAPLE FLAVORED CREAM REDUCTION**



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Entrées & Side Dishes

**BAKED CANDIED SWEET POTATOES WITH ORANGE
JUICE, HONEY & CINNAMON**

**GOLDEN ACORN SQUASH QUARTERS, GLAZED
WITH CORN SYRUP,
TURMERIC AND PUMPKIN SEED BUTTER**

OVEN ROASTED ROOT VEGETABLES

**SMASHED YUKON POTATOES
WITH ROASTED GARLIC AND AGED PARMESAN**

**IRISH LAMB STEW WITH RUTABAGA, CARROTS,
RED POTATOES,
SERVED WITH EGG NOODLES**

**QUINCE GLAZED STATLER CHICKEN BREAST,
WITH A CARAMELIZED ONION DEMI GLACE**

Desserts

PUMPKIN CHEESECAKE

APPLE CIDER HARVEST CAKE

APPLE PIE

CHOCOLATE PUMPKIN SPICED TORTE

ASSORTMENT OF MINIATURE FRENCH PASTRIES

S'MORES CAKE

\$39.00 ADULTS - \$30.00 SENIOR (AGE 62 & UP) - \$15.00

CHILDREN 5 – 12

CHILDREN AGE 4 AND UNDER EAT FOR FREE

RESERVATIONS REQUIRED 401.851.3325