



Woodstock Inn & Resort

Thanksgiving Grand Buffet

Thursday, November 28, 2019 ~ 12pm – 6pm

Adults - \$75++, Children (5-14) - \$37++, Children 4 & Under – Complimentary
Menu Subject to Change

Soup Kettle

Kelly Way Gardens Heirloom Squash Bisque,
Turkey Noodle Soup

Vermont Artisan Cheeses

Billings Farm Grand Cheddar,
Mount Mansfield Creamery's Forerunner,
Cave Aged Bayley Hazen Bleu Soaked in Port Wine,
Jasper Cellars' Harbison, Consider Bardwell Farm's Danby,
Fresh Mozzarella with Truffle Tomato Relish, Basil Pesto,
Kelly Way Gardens Honey, Tomato Conserve,
Apricot Vanilla Conserve, Crackers, French Bread

Smoke & Cure

Vermont Salumi Specialty Meats, Tuscan Prosciutto,
Homemade Duck Pastrami, Red Wine Cherry Compote

The Harvest Cart

Roasted Winter Beet Salad

Baby Greens, Maple Walnuts,
Goat Cheese, Balsamic Vinaigrette

Grilled Calamari & Cannellini Bean Salad

Heirloom Cherry Tomatoes, Basil Vinaigrette

Grilled Asparagus Salad

Radicchio & Frisée, Toasted Almonds, Almond Romesco

The Gardener's Chopped Salad

Cucumbers, Tomatoes, Button Mushrooms,
Aged Cheddar, Boiled Egg, Celery,
Garlic Croutons, Buttermilk Ranch

Treasures of the Atlantic

Fox Mustard Hot Smoked Salmon

Local Cold Smoked Salmon

Dill Mustard Sauce

Spice Seared Sea Scallops

Old Bay Remoulade

Crab Claws & Cocktail Shrimp

Brandied Cocktail Sauce, Lemons

Pasta Station

Wild Mushroom Bolognese, Local Farmer Bolognese,
Orecchiette Pasta, Pepato & Parmesan Cheese

Entrées

Garlic & Herb Roasted Ribeye of Beef

Pickled Red Onions, Horseradish Cream, Red Wine Jus

Roasted Vermont Raised Tom Turkey

Turkey Gravy, Icebox Orange Cranberry Relish

Peppercorn & Garlic Crusted Beef Prime Rib

Beef Jus

East Coast Crab Cakes

Wholegrain Mustard Butter, Tomato Relish

Vegetarian Entrée:

Herb Roasted Butternut Squash Napoleon

Wilted Spinach & Cabbage,
Caramelized Onions, Carrot Ginger Sauce

The Sides

Green Bean Casserole,
Sage & Sausage Stuffing,
Maple Glazed Sweet Potatoes,
Yukon Gold Smashed Potatoes

Thanksgiving Desserts

Pies

Crumble Top Apple Pie,
Pecan Dark Chocolate Pie,
Pumpkin Pie with Cinnamon Whipped Cream

Tarts & More

Pumpkin Praline,
Peanut Butter Mousse Cup,
Dark Chocolate Orange Tart,
Holiday Cranberry Cotta Tart,
New England Apple Cider Square,
Cranberry White Chocolate Mirror,
Local Apple Verrine with Caramel Sauce,
Warm Banana Bread with Rum Anglaise,
Salted Caramel Mousse with Caramel Popcorn