

Happy Thanksgiving! The Red Rooster Thanksgiving Day Menu ~ 12:30pm – 8pm

Menu Subject to Change

First Course

Apple Squash Bisque Bowl 9 Garden Apples, Roasted Squash

Harvest Salad 14 Red Wine Poached Pear, Dried Cranberries, Mad River Bleu Cheese, Maple Candied Walnuts, Citrus Vinaigrette

> **Billings Farm Garden Squash Tart 16** Caramelized Onions, Arugula, Apples, Vermont Goat Cheese, Cider Vinaigrette

Entrées

Herb Crusted Pork Chop Scaloppini 33 Cream Braised Leeks, Tomato Caper Relish, Basil Butter Sauce

The Gardener's Choice – GF & V 25 Roasted Fall Vegetable Risotto Cake, Wilted Winter Greens, Caramelized Onions, Carrot Sauce

Dried Tomato & Olive Crusted Atlantic Halibut 29 Aged Cheddar Polenta, Rock Shrimp Ragout, Fall Vegetables

Salt & Herb Roasted Ribeye of Beef 38 Yukon Gold Mashed Potatoes, Roasted Mushrooms, Fall Vegetables, Red Wine Jus

Thanksgiving Day Roast Turkey 31 Sausage & Sausage Stuffing, Yukon Gold Mashed Potatoes, Fall Vegetables, Turkey Gravy, Icebox Orange Cranberry Relish

Dessert

Holiday Dessert Specials Made Fresh by our Pastry Chefs