



Thanksgiving Day Buffet November 23, 2023

\$90 Per Person/\$40 Per Child 12 & Under
Menu Subject to Change

Stationary Starters

Vermont Artisan Cheese Selection
Locally Sourced Vermont Cheeses

Mezze Board
Seasonal Vegetables, Dips

Assorted Artisan Breads
Baguettes, Focaccia,
Soft Rolls, French Water Rolls

Billings Farm Heirloom Squash Soup
Spiced Chickpeas

Billings Farm Cheddar Salad
Honey Crisp Apples, Port Cherries,
Red Onions, Red Quinoa, Tuscan Kale,
Billings Farm Reserve Cheddar

Kelly Way Gardens' Beet Salad
Arugula, Local Goat Cheese,
Citrus, Pole Beans, Pistachios,
Coriander Yogurt Dressing

Pickled Shrimp Cocktail
Lemon Chive Aioli, Cocktail Sauce

Mains

Herb Salted Prime Rib
Kelly Way Gardens' Horseradish Crema,
Black Garlic Bordelaise

Misty Knoll Roasted Turkey Breast
Turkey Gravy, Cranberry Relish

Misty Knoll Confit Turkey Legs & Thighs

New England Maple Cured Cod
Citrus Fennel

Black Eyed Pea Casserole
Brown Rice, Peppers, Tomatoes,
Sweet Potatoes, Swiss Chard,
Billings Farm Cheddar

Chickpea Panisse Tikka Masala
Cilantro Lime Rice

Mac & Cheese
House Made Gemelli Pasta,
Billings Farm Cheddar, Ritz Crumbs

Sides

Maple Miso Glazed Brussels Sprouts
Delicata Squash, Bacon Vinaigrette,
Flakey Salt

Green Bean Casserole
Mushroom Cream, Baby Portobellos,
Onion Strings

Kelly Way Gardens' Sage Stuffing
Local Pork Sausage

Maple Brown Sugar Butternut Squash

Whipped Potatoes

Desserts

Pies
Apple, Pumpkin,
Pecan Chocolate

Verrines
Ginger Spice Brûlée,
Pumpkin White Chocolate Parfait

Cookies & Macaroons
Lemon Cream,
Pumpkin Spice, Mocha,
Raspberry Jam Filled,
White Chocolate Orange

Petits Gateaux
Spiced Caramel Cream,
Milk Chocolate Foam,
Three Sisters Layered

Tarts
Chocolate Cream,
Cranberry Almond,
White Chocolate Pear