



## THANKSGIVING BUFFET

### WELCOME BEVERAGE

*choice of:*

FRESH APPLE CIDER

BERLUCCHI HARVEST MIMOSA

### THE BAKERY

HOUSE-BAKED ROSEMARY & SAGE FOCACCIA

PARKER HOUSE ROLLS

CRANBERRY WALNUT BREAD

CORNBREAD

#### ACCOMPANIMENTS

maple whipped brown butter, whipped ricotta, roasted garlic confit, whipped hot honey butter, sicilian olive oil, 25-year aged balsamic, honeycomb

### RAW BAR

#### EAST COAST OYSTERS

green apple mignonette, classic cocktail sauce, fresh lemon

#### POACHED JUMBO SHRIMP

old bay cocktail sauce, lemon

#### LITTLE NECK CLAMS

champagne mignonette

#### MAINE LOBSTER SALAD

lemon tarragon aioli, fresh herbs

### SOUPS

#### WILD MUSHROOM BISQUE

black garlic, crème fraîche, crispy shallots

#### ROASTED BUTTERNUT SQUASH BISQUE

brown butter, maple crème fraîche, candied pepitas

### HARVEST GARDEN

#### HARVEST BURRATA

roasted honeynut squash, prosciutto di parma, pomegranate, candied walnuts, white balsamic

#### AUTUMN BEET SALAD

golden & red beets, whipped goat cheese, orange, pistachios, champagne vinaigrette

#### HOLIDAY CAESAR

baby gem lettuce, parmigiano-reggiano, rosemary focaccia crumble, prosciutto crisps

### ANTIPASTI MARKET

#### IMPORTED ITALIAN CHEESES

parmigiano-reggiano, taleggio, gorgonzola dolce, fresh mozzarella

#### WHIPPED RICOTTA

fig mostarda, white truffle honey

#### CHARCUTERIE

prosciutto di parma, soppressata, finocchiona, mortadella

#### ACCOMPANIMENTS

marinated olives, roasted peppers, cornichons, giardiniera, honeycomb, candied walnuts, seasonal fruit

### THE CARVING BOARD

#### 1639 HERB-ROASTED PRIME RIB

creamed horseradish, nebbiolo jus

#### HERB-ROASTED TURKEY

turkey pan gravy, cranberry mostarda, orange & sage jus

#### HONEY GLAZED BERKSHIRE HAM

brown sugar glaze, whole grain mustard, pineapple gastrique



## THANKSGIVING BUFFET

### FROM THE KITCHEN

MAPLE DIJON ROASTED SALMON  
fresh dill, lemon

STEAMED PEI MUSSELS  
white wine, garlic, herbs

### THE FAMILY TABLE

CORNBREAD STUFFING

BROWN BUTTER SWEET POTATO GRATIN

WHIPPED YUKON POTATOES

TURKEY PAN GRAVY

CRANBERRY ORANGE RELISH

BROWN BUTTER

ROASTED ROOT VEGETABLES

WILD MUSHROOM MEDLEY

BAKED THREE-CHEESE MAC & CHEESE  
parmigiano herb crust

### LITTLE HARVESTERS

CHICKEN TENDERS

FRESH FRUIT

FRENCH FRIES

### SWEET SHOP

CHEF'S CHOICE ASSORTED DESSERTS

### HOLIDAY COCKTAILS

HARVEST OLD FASHIONED 17  
whistlepig rye, maple, black walnut bitters,  
orange

CRANBERRY HARVEST SPRITZ 21  
berlucchi '61, aperol, cranberry, rosemary

SPICED PEAR SOUR 29  
clase azul reposado, spiced pear, fresh lemon,  
nutmeg

APPLE CIDER MIMOSA 17  
fresh apple cider, berlucchi '61

ADULTS: \$98 | CHILDREN (6-12): \$45

PLUS TAX & GRATUITY

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*