



# Thanksgiving Menu

Thursday, November 23, 2023 | Reservations from 12pm - 4pm  
*CALL 413-665-2102 FOR RESERVATIONS*

## *Soup or Salad*

Tomato Fennel Bisque <sup>GF V</sup>

Candied Fennel

Organic Mixed Green Salad <sup>GF V \*</sup>

Roasted Beet, Radish, Toasted Sesame Seed, Dijon Balsamic Vinaigrette

## *Choice of Entrée*

Roast Diemand Farm Turkey <sup>GF</sup>

Carved Dark & White Meat Turkey, Turkey Gravy, Cranberry Chutney

Red Wine Braised Beef Short Rib <sup>GF</sup>

Smoked Tomato Horseradish Cream, Balsamic Glazed Onions

Oven Poached Salmon <sup>GF</sup>

Sherry Butter Sauce, Pomegranate Syrup

Autumn Grain Bowl <sup>GF V</sup>

Herbed Quinoa with Cranberries and Tofu  
Fried Brussels Sprouts, Roasted Sweet Potatoes  
Whole Grain Mustard Apple Cider Jam

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*All entrees include*

Classic Whipped Potatoes <sup>GF V</sup>, Orange Maple Whipped Squash <sup>GF V</sup>

Apple & Herb Stuffing <sup>GF \* V</sup>, Green Bean Casserole <sup>GF V</sup>

Basket of Assorted Rolls & Butter <sup>V</sup>

## *Choice of Dessert*

Pumpkin Pie <sup>V</sup>

Whipped Cream

Apple Crisp <sup>V</sup>

Vanilla Ice Cream

Chocolate Mousse <sup>GF V</sup>

Brandied Cherry, Whipped Cream

**\$75/person**

*Price does not include tax or gratuity. A 20% gratuity will be added to all parties.*

<sup>GF</sup> indicates Gluten Free

<sup>V</sup> indicates Vegetarian

<sup>\*</sup> indicates dish can be modified

