

Thanksgiving Day Brunch

November 22nd, 2018

New England Farm

Stuffed Farm Egg with Black Pepper Bacon and Chive
New England Cheeses and Cranberry "Pie"
Cider Brined Roast Pork Loin, Ginger Scented Cortland Apple Sauce
Beach Plum Jelly Glazed Venison Loin, Maitland Mountain Pickled Cabbage
Allspice Crusted Duck Breast with Maple Roasted Bartlett Pears
Sage Turkey, Cranberry and Pumpkin Seed Salad
Juniper Cured Wild Boar and Venison Salame with Citrus Cranberry Relish

New England Farm Cheeses

Great Hill Blue with Honeycomb
Boggy Meadow Swiss with Ruby Grapes
Cabot Aged Cheddar with Spiced Pecans
Hearth Bread Display
Mixed Grapes, Raisins on the Vine and Local Apples

Autumn Harvest Table

Medjool Dates Stuffed with Citrus Farmer's Cheese and Toasted Walnut
Sweet Potato Ravioli, Young Kale, Pomegranate and Amaretti Crumbs
Honey Roasted Heirloom Carrots, Great Hill Blue, Sunflower Seeds and Sprouts
Forest Mushrooms, Barley and Leek Salad, Aged Sherry Vinaigrette
Roasted Cauliflower, Golden Raisins and Walnuts and Citrus Gremolata
Citrus Roasted Beets, Vermont Goat Cheese and Pistachio
Grilled Asparagus with Orange Tarragon Vinaigrette
Marble Potatoes, Smoked Pork Belly, Grainy Mustard, Green Onion and Dill
Autumn Field Greens, Dried Cranberries, Cheddar and Cider Vinaigrette
Assorted Pickled Vegetable and Olives

New England Fish Market

Chilled Poached Shrimp Cocktail and Oyster on the Half Shell – Lemons, Spicy Cocktail, Mignonette and Creamy
Horseradish Sauces
House Smoked Maple Cured Atlantic Salmon with Sesame Cracker
Vermont Crème Fraiche, Scallions and Dill
Canadian Cold Water Crab Claws with Sweet and Spicy Grain Mustard
Northeast Seafood Salad, Scallion, Sprouts and Lemon Vinaigrette
Grilled Point Judith, White Bean, Charred Pepper and Celery Salad with Red Wine Vinaigrette
New England Salt Cod Brandade with Herb Crostini
Ginger Scented Shrimp and Edamame Dumplings
Maine Mussels Steamed in Hard Cider, Aromatic Vegetable and Thyme
Assorted Nigiri and Maki hand rolled to order by an authentic Sushi Chef

The Thanksgiving Table

New England Style Baked Haddock with Cider Thyme Butter
Sage Grilled Chicken Breast Filet with Creamy Forest Mushrooms and Madeira
Country Sausage and Date Dressing
Buttery Whipped Northeast Potatoes
Maple Scented Butternut Squash Puree
Autumn Vegetable Ragout
New England Clam Chowder, Smoky Bacon and Thyme

Pasta to Prepared Order

Cheese Tortellini, Asparagus, Mixed Mushrooms, Prosciutto and Parmesan Cream

Cavatappi, Northeast Lobster, Basil Butter, Organic Tomatoes, Fennel and Calabrian Chili

Potato Gnocchi, Roasted Butternut, Brown Butter Squash Sugo, Walnuts, Parmesan and Sage

Virgin Olive Oil, Truffle Oil and Parmesan, Garlic Stick and Focaccia

Carvery

Cider Glazed and Herb Roasted Turkey, Giblet Gravy and Citrus Cranberry Sauce
Cracked Pepper and Rosemary Roasted Prime Ribs of Beef, New England Horseradish Sauce
Pastry Wrapped Atlantic Salmon, Cape Scallop and Spinach with Sherried Lobster Cream

Breakfast Hot

Eggs Benedict - Canadian Bacon and Chive Hollandaise
Sugar Dusted Farmers Cheese Blintzes Strawberries and Wildflower Honey
Sugar Duster Cinnamon Brioche French Toast, Mixed Berries
Hickory Bacon, Sugar Cure Ham and Country Sausage
Home Style Bliss Potatoes with Melted Onions and Chive

Omelets and Waffles to Order

Eggs, Egg Beaters, Egg Whites

Exotic Mushrooms, Country Ham, Chopped Bacon, Peppers, Spinach, Onions, Tomato, Cheddar, Swiss, Feta and Lobster

Crisp Belgium Waffles Cooked to Order

Topped With

Maple Syrup, Chantilly Cream, Blueberry Compote, Raspberry Sauce, Shaved Chocolate, Caramelized Bananas, Toasted Almonds or Whipped Honey Butter

Bakery and Fruit

House Baked Muffins, Croissants and Danish
Iced Cinnamon Rolls
Raisin Cream Spirals
Assorted Bagels and Hearth Breads, Cinnamon Raisin and Plain Cream Cheese
Whole Seasonal Fruits
Diced Melons, Pineapple, Strawberries, Mixed Berries and Grapes
Granola, Berry and Yogurt Parfait
Honey Strawberry Banana Smoothie Shooters
Cinnamon Sugar Apple Cider Donuts

Children's Station

Mini Beef Hot Dogs and Rolls, Mustard, Relish, Ketchup
Country Fried Chicken Nuggets
Macaroni and Cheese Bite
Cheese and Pepperoni Pizzas
Brownies, Rice Crispie Treats, Cookies

Pastry Table

Crepe Station
Chocolate Fountain
Ice Creams
Pumpkin, Apple and Pecan Pies, Fruit Cobblers, Chocolate Croissant Pudding, Tortes and Tarts