

HARVEST SALADS

ROASTED SQUASH AND KALE SALAD WITH PECANS AND CRANBERRIES

TORTELLINI PESTO SALAD

SHAVED BRUSSELS SPROUTS, APPLES, AND WILD RICE SALAD

AMBROSIA SALAD

BUTCHERS BLOCK

COUNTRY PATE WITH TRUFFLE AND PISTACHIO

ASSORTED SALUMI

FARMHOUSE CHEESES

ASSORTED BREAD BASKET

Fresh and dried fruits, preserves, mustards, fresh and pickled vegetables.

FROM THE SEA

JUMBO SHRIMP COCKTAIL

Classic cocktail sauce

SMOKED SALMON BOARD

Traditional garnishes

LOCAL SMOKED TROUT TERRINE

Chives, lemon, dill, crackers

CARVING STATION

HERB ROASTED DWC BISON SIRLOIN

Horseradish chantilly

SMOKED HAM

Chipotle orange glaze

Nov 28, 2024



ENTREES

ROASTED SLICED TURKEY BREAST

Giblet gravy, cranberry compote

SMOKED PORK LOIN

Braised cabbage, glazed apples

TRADITIONAL SIDES

CREAMY MASHED POTATOES AND GRAVY

CREAMED CORN WITH SAGE AND BACON

OYSTER, LEEK, AND SAUSAGE STUFFING

BLACK PEPPER AND MAPLE BRUSSELS SPROUTS

GREEN BEAN CASSEROLE

SWEET POTATO SOUFFLE

DESSERTS

PUMPKIN PIE WITH WHIPPED CREAM

COCONUT RICE PUDDING

CHOCOLATE PECAN PIE

BREAD PUDDING WITH RUM RAISIN SAUCE