

# Thanksgiving Day Dinner

November 28, 2019  
3 course dinner - \$43.95 per person

## Wines by the Glass

J. Lohr Riesling	\$8	Robert Mondavi Pinot Noir	\$8
Fontana Candida Pinot Grigio	\$7.5	14 Hands Merlot	\$8.5
Robert Mondavi Chardonnay	\$8	J. Lohr Cabernet Sauvignon	\$9

*For more selections please see our wine list*

Locally Pressed Apple Cider

Port Wine Cheese & Crackers

## First Course

*Choice of one*

Lobster Bisque

Jumbo Shrimp Cocktail  
*Cocktail sauce, lemon*

New England Clam Chowder

Caramelized Onion and Brie Tart  
*Balsamic Glaze*

## Second Course

Baby Field Greens, dried cranberries, Vermont cheddar cheese, & candied pecans  
*Apple Cider Vinaigrette*

## Main Course

*Choice of one*

Roast Native Turkey  
*Cornbread & sausage stuffing, giblet gravy*

Prime Rib of Beef\*  
*Slow roasted for tenderness, served au jus*

Salmon Dijonnaise  
*Herb crusted fillet with hint of dijon*

*Served with whipped potatoes, butternut squash, buttered green beans, cranberry orange relish, and Gristmill bakery basket. Children's dinners for ages 12 and under are \$25*

## Dessert

Deep Dish Apple Pie, whipped cream	\$5.95	Pumpkin Pie	\$4.95
Baked Indian Pudding, vanilla ice cream	\$5.95	Chocolate Mousse Cup	\$6.95
Ice Cream or Sherbet	\$4.95	Traditional Crème Brulee	\$6.95

Freshly Brewed Columbian Coffees & Assorted Herbal Teas \$2.25

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness

*Before placing your order, please inform your server if anyone in your party has a food allergy*