

The Farmhouse *Bistro*

Thanksgiving Day Buffet

12:30-6pm: \$45 Adults; \$20 guests under 12

Starters

Harvest Pumpkin and Asparagus Bisque

with cinnamon & raisin bagel croutons

Harvest Salad

fall baby greens tossed with fresh crumbled goat cheese, glazed walnuts, and sundried cranberries; homemade strawberry vinaigrette

Entrées

Maple-Glazed Turkey

with herb butter and roasted shallots; with a Calvados brandy and fresh thyme pan sauce

Cranberry Sauce

infused with port wine and a hint of rosemary

Traditional Stuffing

with fresh thyme

Bourbon Mashed Sweet Potatoes

with candied marshmallows and pomegranate molasses

Stuffed Flounder

stuffed with crabmeat and served with a roasted pepper cream sauce

Maple-Glazed Vegetables

includes baby carrots, brussels sprouts, caramelized shallots, and rosemary

Old -Fashioned Baked Ham

with brown sugar and mustard glaze

Roasted Red Bliss Potatoes

with candied garlic and fresh thyme

Baked Lasagna

spinach, broccoli, eggplant, mushroom, onion, and sweet peppers; layered with ricotta cheese, fresh mozzarella, and plum tomato sauce

Assorted Dinner Rolls and Whipped Butter

Desserts

Pumpkin Cheesecake

Sweet Potato Pie

Pecan Pie

Assorted Rum Cakes

apple, pumpkin, zucchini and classic spiced

Price does not include alcohol, sales tax, nor gratuity.