



appetizers

HOUSE-SMOKED SALMON RILLETTE

Pickled Mustard Seeds, Cornichon, Pickled Onion, Seed Toast

BEET & CHICKPEA HUMMUS

Marinated Olives & Herbs, Piquillo Peppers, Preserved Lemon, Seed Toast

soups

WILD MUSHROOM & TRUFFLE

Chives, Garlic Herb Croutons, Extra Virgin Olive Oil

salad

KALE, RADICCHIO & ENDIVE

*'Cowgirl Creamery' Goat Feta, Radish, Sunflower Seeds,
White Balsamic & Local Honey Vinaigrette*

entrée

APPLE CIDER BRINED MARY'S FREE RANGE TURKEY

*Green Apple & Fresh Roasted Chestnut Stuffing • Sage-infused Turkey Gravy • GMO-free Corn
Spoon Pudding • Maple-glazed Yams • Roasted Brussels Sprouts • Inn-made Cranberry Sauce
• Balsamic Braised Cippolini Onions • Roasted Garlic Mashed Potatoes*

desserts

AMAZAKE PUMPKIN PIE W/ CINNAMON ALLSPICE CREAM

BRAEBURN APPLE PIE W/ WHIPPED VANILLA BEAN CREAM

VERMONT MAPLE CHEESECAKE W/ CHAMPAGNE BERRIES

FIVE COURSE DINNER \$100

CHILDREN'S 3 COURSE (12 & under) \$48