

Grand Thanksgiving Buffet 2009

Carving Station

Sage Roasted Turkey

Giblet gravy and cranberry chutney

Baron of Beef

Pepper relish, horseradish cream and Parker House rolls

Raw Bar Display

Raw Bar of Local Oysters and Littleneck Clams

Peel n' Eat Shrimp

Chilled Mussels

Champagne mignonette and classic cocktail sauce

Artisan Cheese Display

Assortment of Domestic and Imported Artisan Cheeses

Candied Nuts, Dried Fruits and Seasonal Grapes

Fresh baked rolls, crispy lavosh and homemade butter

Cold Selections

House-cured Meats and Charcuterie

Local Greens with Pickled Beets, Candied Pistachios and Tarragon Vinaigrette

Romaine Salad with Ciabatta Croutons and Parmesan Dressing

Wild Arugula with Goat Cheese and Shaved Fennel and Winter Citrus Vinaigrette

Tuscan Beans with Roasted Tomatoes and Shaved Pecorino

Smoked Bluefish Pâté

Hot Selections

New England Clam Chowder

Cider-glazed Tavern Ham with Ginger Snap Crumble

New England Cod Cakes with Grilled Asparagus and Lemon Dill Butter

Atlantic Salmon with Boulanger Potatoes and Caramelized Onion Jus

Whipped Potatoes, Sweet Cream Butter and Chives

Maple Glazed Sweet Potato Gratin with Sweet and Salty Pecans

Autumn Roasted Vegetables with Sea Salt and Cracked Pepper

Anson Mills Stone Ground Corn Bread Stuffing

Desserts

Warm Apple and Berry Cobbler with Fresh Whipped Cream

Individual Pumpkin Tarts

Bourbon Pecan Pie

Spiced Marshmallows, Sugar Cookies and Coconut Macaroons

Profiteroles: Butterscotch and Chocolate