



Thanksgiving 2017

*We are thankful for our many local farmers and producers
and the fresh bounty they provide us year around.*

*We are also thankful for our many friends & customers.
Without your support we would not have been able
to grow these past 35 years. Thank you!*

Appetizers

- Rosemary Roasted Mixed Nuts ▪ Marinated Olives
- Shrimp Cocktail with cocktail sauce, lemon
- Stuffed Mushrooms with "French onion soup" stuffing
- Cured Salmon lemon aioli, capers, red onions, crostini
- Quesadillas
caramelized onion, bacon, spinach, cheddar
black beans, corn, peppers, smoked gouda
- Veggie Sesame Noodles in soy-sesame
- Spiced Samosa Patties
- Maple Butternut & Wheat berry Salad with spinach
and pomegranate seeds
- Individual Vegetable Crudities with beet hummus
- Artisan Cheese Board
chevre, smoked gouda, sharp cheddar, blue cheese;
with fruit, crostini, crackers

Soups

- Cream of Garlic Soup
- Yam and Red Lentil Soup (vegan)

Salad and Assorted Breads

- Fall Greens carrots, dried cranberries, blue cheese,
candied walnuts; carrot-ginger OR garlic-maple vinaigrette
- Assorted Dinner Rolls | Sourdough Baguette
- Pumpkin Spice Bread with cinnamon glaze
- Cheddar-Scallion Biscuits
With Vermont Butter ▪ Our own Jam ▪ Honey

Mains and Sides

- Vermont Roast Turkey, Stonewood Farm, cider
brined and oven roasted, with turkey gravy
- Stuffing with Caramelized Onion, Apple, Sage
- Salmon Faroe Island, with maple-pumpkin glaze
- Pot Roast Boyden Farm, with red wine gravy
- Butternut Mac 'n Cheese crispy panko topping
- Buttermilk Mashed Potatoes
- Wild Rice Pilaf
- Roasted Beets with balsamic and orange zest
- Spaghetti Squash with garlic and Parmesan
- Cauliflower-Broccoli au gratin
- Cranberry-Orange Relish

Dessert *Sampler of 3 mini seasonal specialties served plated,
with Coffee or Tea*

- Vermont Pecan Pie Bar bourbon whipped cream
- Decadent Dark Chocolate Cheesecake (vegan)
- Pumpkin Pie with pomegranate seeds

\$58 Adult • \$26 Child plus tax & tip

*Pioneering Vermont's Farm to Table
Movement Since 1983*

Founding Member of Vermont Fresh Network

SLOW FOOD VERMONT
SNAIL OF APPROVAL DESIGNATION



Chef-Owner Doug Mack • Sous-Chef Carin Fredette

