BEAUPORT 10 B

Thanksgiving by the Sea

STARTERS

FRESHLY BAKED BREAD ASSORTMENT
Sea Salted Butter, Gluten Free Bread Also Available

HARVEST SALAD
Mixed Greens with Dried Cranberries, Goat Cheese, Pears &
Cranberry Vinaigrette with Spiced Walnuts on the Side (V/GF)

CAESAR SALAD
Housemade Croutons, Shaved Pecorino

NEW ENGLAND CLAM CHOWDER
Oyster Crackers

ROASTED BUTTERNUT SQUASH & APPLE BISQUE
Finished with a Touch of Sherry & Maple Crème Fraîche Drizzle (V/GF)

MAINS

ROASTED SIRLOIN
Chef Carved with Bacon Lardons & Peppercorn Cabernet Jus (GF)

HERBED CIDER BRAISED TURKEY
Chef Carved with Apple Cider & Bourbon Gravy

SAUSAGE, CRANBERRY & APPLE CORN BREAD STUFFING

QUINOA, MUSHROOM & POMEGRANATE DRESSING

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SIDES

SWEET POTATOES
With Salted Caramel Glaze (V/GF)

SMASHED POTATOES
With Caramelized Onion & Sweet Roasted Garlic (V/GF)

ROASTED ROOT VEGETABLES (V/GF)

ROASTED GREEN BEANS (V/GF)

PETITE CARROTS ROASTED IN OLIVE OIL & ROSEMARY (V/GF)

SPICED CRANBERRY ORANGE CHUTNEY

DESSERT

ASSORTED MINI PASTRIES

MINI CHEESECAKES (GF)

FRESHLY BAKED HOLIDAY PIES
Choices of Pumpkin, Apple, Blueberry & Pecan
Served with Toppings of Calvados Laced Chantilly Crème
& Vanilla Ice Cream

COFFEE & TEA

PREMIUM COFFEES & ASSORTED HERBAL TEAS