

Thanksgiving Day Menu

Butternut Squash Bisque

Petit House Salad

Sorbet Intermezzo

Entrée Selections

Roast local turkey, sour cream and chive mashed potatoes, traditional stuffing, roasted fall vegetables, cranberry sauce <i>24</i>	Filet of beef with mushroom and leek gratin, red wine sauce <i>31</i>
Crisp roast duck, poached pear, port wine raspberry sauce <i>28</i>	Housemade sweet potato gnocchi, roasted vegetables, brown butter sage sauce, aged parmesan <i>24</i>
Prime local pork porterhouse, dried plum stuffing, spiced apple cider reduction <i>36</i>	Pan seared hailbut, pineapple miso glaze, sweet and sour peppers <i>34</i>

A Specialty Dessert Selection

Coffee or Tea

HISTORIC HOSPITALITY SINCE 1764

Thanksgiving Grand Buffet Menu 2010

Butternut Squash Bisque

Chef Carved Maple Dijon Baked Ham

Chef Carved Top Sirloin of Beef

Roasted Lancaster County Turkey

Broiled Tilapia with White Wine Lemon Thyme Sauce

Grilled Chicken Breast with Mushrooms and Madeira Wine Sauce

Traditional Stuffing, Pineapple Stuffing, Sour Cream and Chive Mashed Potatoes, Sweet Potato Soufflé, Roasted Fall Vegetables, Fresh Green Beans

Cranberry Orange Salad, Curried Shrimp and Cous Cous Salad, Baby Spinach Salad with Sweet Celery Seed Dressing, Mixed Green Salad with Mandarin Orange Vinaigrette

Artisan Cheese Display with Breads, Crackers, and Assorted Mustards

Fresh fruit Display with Yogurt Dipping Sauces

Assortment of Desserts

\$24.95 for Adults

Kids FREE (12 years and under)

