



THANKSGIVING MENU



GRAND LUNCHEON BUFFET

Gathered Baby Greens with Assorted Vinaigrettes
Harvest Quartet of Potatoes with Crispy Pancetta Vinaigrette
Chicken Confit with Ewes Blue, Dried Cranberries, Spinach and Aged Balsamic
Fall Harvest Wild Mushroom Salad with Pine Nuts and Asiago Cheese
Autumn Fruit Cocktail with Cherry Essence

Display of Traditional Breads
Variations of Smoked Salmon with Traditional Garnish
Local and Domestic Cheese and Berry Display
includes a Variety of Hudson Valley Artisan Cheeses
Harvest Charcuterie and Pâté Display
with Stone Ground Mustard and Fruit Confits
Traditional Cranberry Chutney

Old-Fashioned Stuffing
Asparagus with Béarnaise Sauce
Boursin and Chive Whipped Potatoes
Roasted Squash with Honey and Brown Sugar
Maple-Braised Yams with Oranges and Cranberry
Brussels Sprouts with Bacon and Cippolini
Onion Compote

ROASTED SALMON WITH THYME AND LEMON

CARVED TO ORDER

Roast Turkey with Traditional and Giblet Gravies
Roast Prime Rib of Beef with Natural Jus
Crown Roast of Pork with Chorizo Stuffing

DESSERTS

Traditional Pumpkin Pie
Chocolate Sabayon Torte
Pecan Tarts
Raspberry Swirl Cheesecake
Sour Cream Apple Pie
Chocolate Truffle Torte
Pear and Cinnamon Charlotte
Bread Pudding with Caramel Vanilla Sauce
Viennese Table with an Assortment of Homemade Delicate Pastries and Petits Fours

Executive Chef
Jim Palmeri

Executive Sous Chef
Steven Anson

Sous Chef
Carlos Hernandez

Director of Dining Services
Patrice Huart