

Thanksgiving 2023

Wequassett Raw Bar

Chatham oysters, lemongrass poached shrimp, fresh cracked lobster
Cocktail sauce, lemon wedges, horseradish, pickled pear mignonette

Starters

Ube yams, turmeric roasted cauliflower, pomegranate, sweet & sour pearl onions, pecans
Baby arugula, petite watercress, macerated persimmons, great hill blue cheese,
toasted pumpkin seeds, charred heirloom carrots, cardamom apple cider vinaigrette
Golden curried beets, chervil stracciatella, moringa vinaigrette, hemp seed crunch
New England clam chowder, oyster crackers
Butternut squash bisque, cinnamon Chantilly
Assorted artisanal breads, and rolls, Vermont butter, infused olive oils

Formaggio & Salumi

Collection of cured and fermented meats
Country pate, smoked seacuterie, marinated olives, house relishes
Local and imported artisan cheeses, pickled vegetables
Stone ground mustard, beach plum jam
Fresh and dried fruits, spiced nuts, upcycled crackers

Made to Order: Fresh Pasta

House extruded fiore noodles
Mushroom brodo, winter truffles, belber knolle
Calabrian chili stewed pomodoro tomatoes, fresh herbs, pecorino Romano

Asian Station

Furikake marinated cucumber salad, thia chilies, sea lettuce
Korean barbecue meatballs, general tso pig wings
Shrimp tempura, chicken lemongrass potstickers
Vegetable spring rolls, shishito peppers
Tuna poke, carrot, scallions, spicy aioli, sesame, wonton chip
Citrus ponzu, sweet chili sauce, Chinese mustard, nam chim

Carving Station

Free range Misty Knoll Farms turkey, traditional gravy, cranberry sauce
Fire smoked tomahawk steak, horseradish cream, red wine jus
New England farmed steamship ham, apple brandy chutney
Traditional brioche stuffing
Vermont butter whipped organic potatoes
Roasted root vegetables, brussels sprouts

Sides

Fennel sausage croissants, everything bagel seasoning
Creamy braised winter greens, craft pancetta, marinated butter beans
Butternut squash ravioli, smoked chanterelles, hazelnut sage brown butter
Chicken fried artichoke hearts, muddled corn, roasted red pepper relish
Green bean casserole, truffle mushroom cream, fried shallots
Maple braised sweet potatoes, marshmallow gratin

For the Kids

Roasted turkey breast with mash potatoes
Mini cheeseburgers, baby pickles, ketchup, BBQ sauce, honey mustard
Chicken fingers with tater tots

2I+ Hot Chocolate, Coffee & Cider

Grand Marnier, Kahlua, Hennesey VS Cognac,
Maker's Mark Bourbon, Frangelico, Sambuca

The Macallan Tasting

the Sill Pie Station

Apple, pumpkin, bourbon pecan

Cookie Bar

Chai snickerdoodle, brown butter chocolate chip, gingersnap, iced oatmeal,
french macarons