**Thanksgiving Grand Buffet**

**Thursday November 25th, 2021**

**Twenty eight Atlantic – 11:30am to 6:00pm**

**Raw Bar**

Chatham oysters, cocktail shrimp, crab claws, lobster cocktail,

Cocktail sauce, mignonette, lemon wedges, horseradish

**Cold Appetizers, Soups and Salads**

Smoked salmon mini bagels, crème fraiche, pickled onion, capers, dill

Bourbon vanilla poached apples, roasted kuri squash, toasted farro, goat cheese, kale

Garden greens, smoked pumpkin, dried cranberries, toasted pumpkin seeds, maple fig vinaigrette

Candied beets, blue cheese, roasted pine nuts, fennel, pomegranate molasses

New England clam chowder, oyster crackers

Butternut squash bisque, cinnamon crème fraiche

Assorted artisanal breads and rolls, Vermont butter, infused olive oils

**Cheese and Charcuterie**

Assorted cured meats and pates from New England Charcuterie

Local and imported artisanal cheeses, marinated olives

Assorted mustards, pickled vegetables, and relishes

Fresh and dried fruits, spiced nuts, English style crackers

**Asian Station**

Tuna poke, sesame dressing, scallions, spicy aioli

Roast duck steamed buns, macerated plum, Szechuan pickles

Korean spiced grilled short ribs, crab rangoon

Vegetable spring rolls, pork potstickers, chicken shumai

Sweet chili sauce, citrus ponzu, plum sauce, Chinese mustard

**Carving Stations**

Free range Misty Knoll Farms turkey, traditional gravy, cranberry sauce

Herb marinated prime rib of beef, 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

**Entrees**

Linguica and spinach stuffed calamari, fried banana peppers

Lobster mac & cheese, orecchiette pasta, herb gremolata

Wild mushroom tortellini, swiss chard, herb velouté, torched stracciatella

Berber spiced grilled tofu, wild rice pilaf, romesco

Green bean casserole, truffled 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, fruit salad kabobs

**Hennessy Adult Hot Beverage Bar**

Hot apple cider with cinnamon sticks

Mulled wine with fall spices

Hot chocolate

Cognac, rum or bourbon

**Dessert**

Assorted traditional Thanksgiving desserts served family style

Pricing

Adults $160++

Children 7 to 12 $60++

Children 4 to 6 $40++

(++ = 18% service charge, 7% tax)