



# Thanksgiving 2019

## Grain House Restaurant

SEATINGS FROM 11:45AM TO 7:15PM

### FIRST COURSE - CHOOSE ONE APPETIZER

ROASTED KABOCHA PUMPKIN SOUP  
savory cinnamon crème fraîche, garden chive

APPLEWOOD SMOKED KIELBASA  
pickled organic yellow beets, red beet horseradish

GULF SHRIMP TOAST  
Hass avocado, marinated heirloom cherry tomato, micro cilantro

BUTTERNUT SQUASH RAVIOLI  
toasted pistachios, brown butter, sage

### SECOND COURSE - CHOOSE ONE SALAD

FALL HARVEST SALAD  
organic mixed greens, dried cranberries, pumpkin seeds, feta, local pear vinaigrette

CLASSIC CAESAR SALAD  
crisp organic romaine, sourdough crouton, shaved parmesan, white anchovy

### THIRD COURSE - CHOOSE ONE ENTRÉE

ALL-NATURAL GOFFLE ROAD FARM TURKEY  
breast and thigh meat, homemade giblet gravy, sweet potato mashed, green bean almondine  
traditional stuffing, mashed potatoes

PUMPKIN STOUT BRAISED SHORT RIBS  
caramelized parsnip puree, honey mustard Brussels sprouts with cranberries and walnuts

FAROE ISLAND SALMON  
herb crusted, toasted farro grains, sautéed ginger laced spaghetti squash, key lime beurre blanc

MEATLESS "LASAGNA"  
layered napoleon of homemade pasta, San Marzano tomatoes, fresh mozzarella, Fulper's Farm ricotta cheese, basil

### FOURTH COURSE - DESSERT BUFFET

all-you-can-eat cornucopia of desserts to include a large homemade assortment of freshly baked cakes, fall pies, cobblers, bread puddings, cannoli, pastries, gluten-free desserts, fresh seasonal fruit platters and more. . .

freshly brewed Olde Mill Inn blended coffee  
regular and decaffeinated, assorted teas for steeping, iced tea

**NOTE:** Additional Family-Style Sides can be ordered at \$10 each:

mashed potatoes, sautéed spinach, Brussels sprouts, stuffing, fall vegetable medley, sweet potato mashed