Thanksgiving Dinner Buffet

Thursday, November 26, 2026 | 3:00PM & 6:30PM

Starters and Sides

LOCAL SOURDOUGH BÂTARD & BAGUETTE DF VG

VERMONT CHEESE & CHARCUTERIE
featuring Local Producers

BAKED BRIE V
with Pickled Grapes, Rosemary, and Toasted Pecans

FRESH CRUDITÉS GF
with Hummus (VG) & Seasonal Dips

PARKER HOUSE ROLLS V
with Whipped Maple Butter

SOURDOUGH BREAD STUFFING DF
with Vermont Maple Sausage, Mirepoix, and Apples

BOURSIN POMMES PURÉE GF V

BRÛLÉED SWEET POTATOES GF
with House-Made Maple Marshmallow

STUFFED WINTER SQUASH GF VG NF
with Root Vegetables, Pepitas, and Cider Dressing

ROASTED BRUSSELS SPROUTS GF
with Bacon, Feta Fondue, and Pomegranate Seeds

HARICOTS VERTS V
with Almonds, Brown-Butter Breadcrumbs, and Lemon Zest

MUSHROOM AND FALL PEA RISOTTO V GF

Soups & Salads

BUTTERNUT & APPLE BISQUE GF
with Candied Pumpkin Seeds and Cinnamon Crème Fraîche

HEARTY WILD RICE SOUP GF DF
with Spinach, Mushrooms, and Chicken

WINTER CAESAR SALAD V
with Kale, Charred Radicchio, Grated Salt-Cured Egg Yolk, Sourdough Croutons, and Shaved Parmesan

AUTUMN GRAIN SALAD VG
with Farro, Kale, Squash, Dried Cherries, and Pomegranate Vinaigrette

Carving Station

DRY-BRINED MISTY KNOLL TURKEY GF DF
with Sherry Pan Gravy and Orange Sage Cranberry Sauce

SPIRAL HAM GF
with WhistlePig Bourbon Brown-Sugar Glaze

CEDAR-PLANK ROASTED SALMON GF DF
with Meyer Lemon and Miso-Maple Glaze

PRIME RIB GF
with Horseradish Cream and Au Jus

Kids' Corner

CHICKEN NUGGETS GF
HOT DOG SLIDERS
CHEESEBURGER SLIDERS
MAC & CHEESE V
FRIES & TATER TOTS GF VG
FRESH FRUIT SKEWERS GF DF VG NF

MENU SUBJECT TO CHANGE

Dessert

SALTED CARAMEL CHEESECAKE
BLUEBERRY PIE
WHITE CHOCOLATE & CRANBERRY COOKIES
CARROT CAKE BITES
ALMOND TORTE GF
SALTY NUT TART WITH ROSEMARY
PUMPKIN LATTE CAKE
APPLE CARAMEL BABA VG
EDIBLE PIE BASKETS WITH PUMPKIN SPICE COOKIES