



# THANKSGIVING DINNER

EXECUTIVE CHEF · ROBERTO FRACCHIONI

*'Using the finest local and regional ingredients'*

## APPETIZERS

PLEASE SELECT TWO:

Roasted Butternut and Bourbon Squash Soup

With Sultana And Chive Cream

Spicy Grilled Pork Loin

With Roasted Beet And Pecan Salad

Apple Wood Smoked Salmon

On Fall Succotash

Organic Green Salad

With Roasted Fall Fruit, Toasted Walnuts and Sherry Vinaigrette

## ENTREES

PLEASE SELECT ONE:

Seared Monkfish Medallions

With Cucumber, Bacon, Golden Beets and Spaetzle

Rosemary Grilled Turkey Breast

On Maple Sweet Potato Mash and Cranberry-Bordeaux Jus

Spice Crusted Roasted Striploin

On Wild Mushroom Sauté and Brandy Cream

Thanksgiving Eggs Benedict

Poached Eggs with Grilled Smoked Turkey, Wilted Kale and Cranberry Hollandaise

**\$65 per person, plus taxes and gratuities. Available in the Main Mill Restaurant from 6:00-9:00 pm Sunday, October 10, 2010. Menu selections are subject to revision.**



**Tasting Plate of 3 Artisanal Canadian Cheeses**

With Individual Accompaniments

**DESSERTS**

PASTRY CHEF · ENRICO SCHULZE

*PLEASE SELECT ONE:*

**Pumpkin Tart**

With Honey Yogurt Sorbet and Sour Cherries

**White Chocolate Anglais**

With Frozen Brownie Parfait and Orange Biscotti

**Apple Vanilla Tart**

With Raisin Cream and Candied Almond Ice Cream

**\$65 per person, plus taxes and gratuities. Available in the Main Mill Restaurant from 6:00-9:00 pm Sunday, October 10, 2010. Menu selections are subject to revision.**