

THANKSGIVING DAY AT HERITAGE HOUSE

Starters

Crudites, Lemon-Garlic Aioli

Assorted Cheeses & Olives

Roasted Butternut Squash & Apple Soup, Crème Fraiche

Autumn Farmer's Market Salad

Mixed greens, roasted squash, baby golden beets, mixed greens, toasted walnuts, pomegranate & goat cheese. Blood orange vinaigrette

Main

Rosemary Roasted Turkey

Shallot Gravy

Classic Mashed Potatoes

Caramelized Leek & Mushroom Stuffing

Autumn Root Vegetable Puree

Roasted turnip, carrot, parsnip, sweet potato & rutabaga

Green Beans, Maple Butter, Pecans

Homemade rolls and bread

Dessert

Pumpkin Pie

Apricot Crisp a la mode

(hand-picked from Vincent Farms)

Libations

Sparkling cider, local wines, tea & coffee

