



THANKSGIVING FEAST

*Buffet reservations 12:30pm - 6:30pm
\$82. Adults, \$28. Children under 12*

CHILLED STARTERS

CHILLED SHRIMP COCKTAIL*

Traditional cocktail sauce, local hot sauce

ARTISAN CHEESE & ANTIPASTO

Locally produced salumi & cheeses, marinated olives, mushroom escabeche

MIXED GREEN SALAD

Pumpkin seeds, shaved vegetables, honey-thyme dressing

FARRO SALAD

Local squash, black beans, ricotta salata, roasted onion vinaigrette

LAND & SEA

ROASTED FLUKE ÉTOUFFÉE

Lobster, roasted corn, jasmine rice, scallions

DUCK CONFIT & GREEN BEAN CASSEROLE

Mushroom gravy, Comté cheese, fried onion strings

HAM & CHEESE BREAD PUDDING

Irish cheddar fondue

CHEFS' CARVING BOARD

LOCAL TURKEY

Herb gravy, cranberry sauce

ROASTED BLACK ANGUS STRIP LOIN

Horseradish cream, au jus

TRADITIONAL SIDES

WHIPPED YUKON GOLD POTATOES
SAUSAGE, FENNEL, & APPLE STUFFING
FALL SUCCOTASH
BLACKENED SWEET POTATOES

DESSERT

A selection of traditional pies, tarts, petits-fours, and cookies

*The culinary staff at Castle Hill feels the necessity to inform our guests on the issue of mercury in seafood. Some types of seafood can contain elevated levels of mercury, which can be detrimental to the health of certain individuals. Please inquire with your server for details. Raw meat and shellfish, or products not cooked to recommended internal temperatures, can increase your risk of illness. Consumers who are sensitive to food related reactions or illness should eat only thoroughly cooked meats, poultry and seafood. If you have any food allergies, please bring them to your server's attention.

