



THANKSGIVING FEAST

Three course menu, reservations 12:00pm - 8:00pm

\$85 per person

STARTERS

CHILLED SHRIMP COCKTAIL

Traditional cocktail sauce, local hot sauce

TRUFFLED MAC & CHEESE

Duck confit, Persillade

CELERIAC SOUP

Apples, crème fraîche

CHEDDAR CHEESE SOUFFLÉ

Applewood bacon biscuit, cherry jam

GREENS SALAD

Roasted shallot vinaigrette, pear mostarda, Vermont goat cheese

ENTRÉES

ROASTED HERITAGE TURKEY

Sage gravy

GRILLED BEEF TENDERLOIN

Au jus, horseradish sour cream

SEARED HALIBUT FILLET

Meyer lemon beurre-blanc

FAMILY STYLE SIDE DISHES

Whipped Yukon gold potatoes

Apple, fennel, and sausage stuffing

Haricots vert with roasted garlic and rosemary

Cranberry-orange jam

DESSERT

FLOURLESS CHOCOLATE CAKE

Vanilla anglaise, coffee-chocolate chunk ice cream

SPICED SWEET POTATO CAKE

Salted caramel, rum-raisin ice cream

APPLE PITHIVIER

Vanilla ice cream

**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.*

