



THANKSGIVING FEAST

\$135 PER PERSON

STARTERS

Served family style

OYSTER STUFFIE

Chouriço, Swiss chard, breadcrumbs

LITTLE RHODY DEVEILED EGGS

Dijon, crème fraîche, chive, caviar

NARRAGANSETT GRILLING CHEESE

Cranberry butter, pickled apple mostarda, rye toast

HARVEST KALE SALAD

Endive, delicata squash, toasted farro, goat cheese, mulled wine vinaigrette

ENTRÉES

Choice of

BAFFONI FARMS TURKEY

Bourbon turkey gravy

RIBEYE ROAST

Horseradish cream, rosemary-thyme au jus

ATLANTIC HALIBUT

Meyer lemon-tarragon beurre blanc

BUTTERNUT TAGLIATELLE

Roasted hazelnuts, Brussels sprout petals, brown butter-rye crumb

FAMILY STYLE SIDE DISHES

HARICOTS VERTS CASSEROLE

GLAZED ROOT VEGETABLES

ROASTED GARLIC WHIPPED POTATO

COUNTRY SAGE-APPLE STUFFING

WHOLE BERRY CRANBERRY SAUCE

PARKER HOUSE ROLLS

DESSERT

PUMPKIN SPICE TARTLET

APPLE PITHIVIER

SACHER TORTE

CRANBERRY CITRUS CHIFFON VERRINE

MAPLE HAZELNUT COOKIES

CARDAMOM BUNS

ASSORTED BON BONS

**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.*

