



THANKSGIVING FEAST

95. per person

STARTERS

CHILLED SHRIMP COCKTAIL

Traditional cocktail sauce

PUMPKIN GNOCCHI

Sage, brown butter, toasted walnuts

MIXED GREENS SALAD

Roasted delicata squash, barley, golden raisins, fall spice vinaigrette

JONAH CRAB TOAST

Brioche, cheddar cheese spread

GLAZED PORCHETTA

Celeriac, spiced maple

ENTRÉES

ROASTED HERITAGE TURKEY

Sage gravy

GRILLED BEEF TENDERLOIN

Au jus, horseradish sour cream

SEARED HALIBUT FILLET

Roasted shallot beurre blanc

WHITE LASAGNA

RI mushrooms, Swiss chard, delicata squash

FAMILY STYLE SIDE DISHES

Whipped Yukon gold potatoes

Cornbread and cranberry stuffing

Haricots verts

Maple-glazed sweet potatoes

Cranberry chutney

DESSERT

MAPLE TURTLE

Flourless chocolate cake, maple cream, pecans, chocolate ganache

PUMPKIN ROULADE

Rum raisins, pepitas, cream cheese icing

*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.

