

# **Parallel Post Thanksgiving Buffet**

## **Soup**

Acorn Squash and Apple Soup

## **Salad**

Red Romaine, Gilbertie's Fall Harvest Lettuce, Spiced Nuts, Bleu Cheese, Parmesan Reggiano, Aged Vermont Cheddar, Roasted Beets, Cucumbers, Mediterranean Olives, Red Onions, Dried Cranberries, Chick Peas, Croutons, Shaved Carrots, Caesar Dressing, Balsamic Dressing, Seasonal Dressing

Artisanal Local Cheeses, Artisan Breads

## **The Carving Board**

Roasted Top Round, Au Jus, Creamy Horseradish Sauce

Rosemary, Coriander crusted Pork Loin

## **The Main Course**

Ox Hollow Herb Roasted Turkey & Gravy

Roasted Turkey Leg Casserole

Parallel Post Cranberry Sauce

Seasonal Fish with Preserved Lemon and Dill Sauce

Broccoli Casserole

Haricot Verts

Candied Pecan Yams

Roasted Brussels Sprouts, Potatoes, Carrots, and Parsnips

Traditional Stuffing

Yukon Potatoes

## **Dessert**

Chocolate Bourbon Bread Pudding, Apple Pie, Pecan Pie, Pumpkin Pie, Chocolate Chip Cookies, Pumpkin Swirl Bread, and Cranberry Bread

Time: 11 a.m. – 4 p.m.

\$37 per adult

\$17 per child 5-12 years old

Under 5 is free

\*\*\*Plus tax and 18% gratuity\*\*\*