10/20/2026

THE GUEST HOUSE

SOCIAL DINING & WINE GARDEN

THANKSGIVING MENU

ACTION STATIONS

SALAD STATION

SHAVED BRUSSELS SPROUTS
toasted hazelnuts | crushed red grapes | aged gouda

SECOND SALAD
selection pending

OMELET & EGGS STATION

ALL THE FIXINGS

CARVING STATION

ROASTED TURKEY BREAST
traditional gravy | cranberry compote

HONEY-GLAZED HAM
glazed apples

ROASTED SALMON
tomato | cipollini onion relish

CONES STATION

TUNA TARTARE CONES*

SALMON TARTARE CONES*

BUFFET

PASTRIES

BAGELS
cream cheese | smoked salmon | red onion | capers

ASSORTED SWEET PASTRIES

SAVORY – COLD

CHARCUTERIE & CHEESE BOARDS

FRESH FRUIT BOARDS & FRESH JUICE

YOGURT PARFAITS
berries | granola

SAVORY – HOT

SPICY RIGATONI
pancetta | calabrian chili | house-made pomodoro

POTATO PURÉE

GREEN BEAN CASSEROLE

SWEET CORN PUDDING

GLAZED CARROTS

STUFFING

DESSERTS

APPLE PIE
cinnamon whipped cream

PUMPKIN PIE
maple whipped cream

ASSORTED INDIVIDUAL PASTRIES
chocolate tart | mixed berry tart | panna cotta

CHOCOLATE CHIP COOKIES

This menu is a testament to the creativity and passion of our culinary team.

*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.