

Back Forty Thanksgiving Menu 2010

Three Courses - \$50 per person (excludes beverage, tax and tip).

Reservations, which are required, are available from 2-8pm

Please note: Turkey and sides will be served family style. All other dishes are individually plated.

Starters:

Cream of Celery Soup

~Poached Oyster, Chives

Roasted Root Vegetable Salad

~Bacon Bits, Dried Cherries, Buttermilk Dressing

Hearty Green Salad

~Ascutney Mountain Cheese, Shaved Fennel, Fried Chickpeas

Main Course:

Roasted Heritage Turkey Breast

~Chestnut Turkey Sausage Stuffing, Slow Cooked Dark Meat, Cranberry Sauce

Twice Baked Delicata Squash

~Wheat Berry Pilaf, Salvatore Ricotta, Organic Bean Ragout

Spice Crusted Seared Wahoo

~Kabocha Pumpkin Puree, Cilantro-Ginger Gremolata

Sides:

Roasted Cauliflower & Kuri Pumpkin

~Cabot Clothbound Cheddar

Maple Glazed Baby Carrots

~Aleppo Pepper

Brussels Sprouts

~Dried Cherry Butter, Shallot Cream

Creamy Mashed Potatoes

Baked Turnips

~Wild Forest Mushrooms, Crispy Shallots

Desserts:

Pumpkin Cheesecake with Graham Cracker Crust

Apple Pie with Vanilla Ice Cream

Warm Chocolate Cake with Salty Peanut Brittle