

Trapp Family Lodge

Thanksgiving Menu

12pm - 7:30pm

Appetizer Stations

Assorted House Made Breads and Butters

Vermont Cheese Board with local meats and cheeses

Artichoke and Crab Dip with crispy pita bread and assorted crackers

Chilled Helles Poached Jumbo Shrimp with champagne cocktail sauce

Crispy Brussels Sprouts with goat cheese and chili honey drizzle

Soups and Salads

New England Clam Chowder with oyster crackers

Beef Consommé

Baby Romaine Caesar Wedge with crispy bacon, whole grain mustard Caesar dressing, parmesan cheese, pretzel croutons & white anchovies

Green Bean Salad with cherry tomatoes, fresh green beans, asiago cheese, herb vinaigrette

Farro Apple Salad with crisp apples, dried cranberries, crumbled blue cheese and cider dressing

Green Salad with mixed greens, cherry tomatoes, red onion, cucumber, shredded carrot and maple balsamic dressing

Carving Stations

Roasted Sliced Turkey Breast

Turkey Thigh Roulade with spinach and wild mushroom stuffing

Honey Glazed Ham with pear and saffron chutney

Vegetarian Wellington with plant-based meat and wild mushroom duxelles

Sauces: turkey gravy, ham jus, mushroom demi-glace

Entrees

Beef Roulade stuffed with caramelized onions, bacon, pickle spear and topped with bordelaise sauce

Baked Center Cut Cod Fillet with a seafood stuffing (crab, shrimp and scallop) and lobster sauce

Side Dishes

Caramelized Leek and Shallot Mashed Potatoes

Roasted Root Vegetables (carrots, parsnips, butternut squash, pearl onions)

Mashed Sweet Potato with maple marshmallows

House Made Turkey Bread Stuffing with Trapp Family Farm Pork Sausage

House Made Cranberry Sauce

Desserts

Assorted Austrian and Seasonal Desserts

Adults \$75 - Children (5-12) \$40 - Children 4 and Under, Free