

# Trapp Family Lodge

## Thanksgiving Menu

### APPETIZER STATIONS

Assorted House Made Breads and Butters  
Vermont Cheese Board with Local Meats and Cheeses  
Artichoke 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

New England Clam Chowder with Oyster Crackers  
Austrian Pumpkin Soup with Pumpkin Seeds and Crème Anglaise

### SALADS

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 Cherry Tomatoes, Red Onion, Cucumber, Shredded Carrots and Maple Balsamic Dressing

### CARVING STATION

Sliced Roasted Turkey Breast  
Roasted Turkey Thigh with Spinach Wild Mushroom Stuffing  
Maple Pineapple Glazed Ham with a Pear and Saffron Chutney  
Sauces: Turkey Gravy, Ham Jus, House Made Cranberry Sauce

### MAINS & SIDES

Baked Center Cut Cod Filet with a Crab, Shrimp and Scallop Stuffing, and Lobster Sauce  
Beef Burgundy with a Mushroom Red Wine Demi-Glace Sauce served over Egg Noodles  
Vegetarian Wellington with Wild Mushroom Duxelles and a Vegan Mushroom Demi-Glace  
Caramelized Leek & Shallot Mashed Potatoes  
Maple Mashed Sweet Potatoes  
Roasted Root Vegetables: Carrots, Parsnips, Butternut Squash, Pearl Onions

### DESSERTS

A Selection of Freshly Baked Austrian and Seasonal Desserts from our Kaffeehaus Bakery

**\$78 per adult | \$40 per child**

*Tax & service fee not included*

