

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 Fraîche

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

Maple Pineapple Glazed Steam Ship 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

Traditional Bread & Sausage Stuffing

Maple Mashed Sweet Potatoes

Roasted Root Vegetables: Carrots, Parsnips, Butternut Squash, Pearl Onions

DESSERTS

Sachertorte, Linzertorte, Apfelstrudel, von Trapp Maple Crème Brulee, Local Sweet Potato Tart with Wine Poached Pear, Callebaut Chocolate Bourbon Pecan Pie, Cranberry Confit Macaron, Salted Caramel Mousse with Spiced Champlain Apple Chutney, Pumpkin Spice Madeleines, Raspberry Dark Chocolate Truffle, Gingerbread Chocolate Truffle, Roasted Pineapple Cake with Rum Cream

\$80 per adult | \$40 per child

12:00 - 7:30 pm by Reservation

