

HARVEST MOON DINNER

celebrating Vermont flavors, seasonal comfort, and timeless harvest traditions

STARTERS

Grand Salad Bar  

a fresh selection of greens, vegetables, toppings, and house dressings

Dinner Rolls 

soft rolls brushed with herb-garlic butter

ENTREE SELECTIONS AND ACCOMPANIMENTS

Slow-Roasted Turkey Breast 

tender turkey roasted with herbs and served with classic sides

Chef-Carved Prime Rib 

slow-roasted prime rib with au jus and creamy horseradish

Traditional Homemade Cider Gravy

apple cider-infused gravy made from scratch

Classic Herbed Bread Stuffing 

savory bread stuffing with herbs and aromatic vegetables

Maple Roasted Butternut Squash  

sweet butternut squash roasted with Vermont maple

Garlic Mashed Potatoes  

Creamy mashed potatoes blended with roasted garlic

Homemade Cranberry Compote  

fresh cranberries cooked with citrus and warm spices

Quinoa and Ancient Grain Salad 

a wholesome blend of grains tossed with vegetables and herbs

DESSERT

Apple Caramel Crumb Cake 

served warm with maple cream and caramel sauce

\$34.99 PER PERSON

Make your event even more exciting: Ask us about adding a DJ, Trio, Band, Magician, casino night, or a visit from Champ the Lake Monster!

 Vegetarian  Gluten Free  Vegan

20% service charge will be added to your check.

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

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