



HAPPY Thanksgiving DAY BRUNCH





PRESENTED BY EXECUTIVE CHEF: WOJCIECH WEGLARZ

(CHOICE ONE FROM EACH SECTION)

STARTER:






-  Butternut squash soup with coconut milk and lemon grass
-  New England clam chowder with crisp lardon

FIRST COURSE:


-  Classic shrimp cocktail
-  Pumpkin ravioli, apricot, sage butter and crispy prosciutto
-  Organic greens, cucumber, cranberries, toasted almond & heirloom tomato
-  Arugula & beet, poached pear, goat cheese crisp, slivered onion

Choice of house balsamic, champagne vinaigrette, buttermilk ranch

ENTRÉE:

-  Slice turkey, apple and apricot stuffing, dill mash potato, green beans and herb gravy
-  Seared salmon, wild rice, brussel sprouts, artichoke burr blanc
-  12oz bone in ribeye, dill mash potato, garlic sautéed vegetables, demi-glace
-  Vegan napoleon, grilled veggies, vegan cheese, caper marinara, aged balsamic
-  Fusilli pasta, Cajun chicken, sun dried tomato & caper crème, portabella mushroom

DESSERT:

-  Pumpkin Pie
-  Pecan Pie
-  Chocolate Torte
-  Tres Leches

\$49 per ADULT

\$19 per CHILD

(ask about our kids menu)

plus taxes and gratuity

HERITAGE
HOTEL
GOLF • SPA • CONFERENCE CENTER

For INFORMATION and RESERVATIONS call 203.264.8200 ext "0" and ask for John