

Thanksgiving Dinner at The Norumbega

Thursday November 23, 2023 Seatings at 2pm and 5pm \$95pp + beverages

Appetizer

Seared scallops, butternut squash purée, lemon beurre blanc, sugared fresh cranberries, and fried sage (GF, DF option)

Option to accommodate seafood or shellfish allergies: Butternut squash soup, maple spiced cream, and herbed croutons (GF option, DF option)

Salad

Fall salad of mixed greens, dried cranberries, shaved apples, candied walnuts, blue cheese, and maple balsamic vinaigrette (GF, DF option)

Entrée

Maple rosemary turkey, scalloped potatoes, green bean almond gratin, and squash stuffing. Served with cranberry sauce (GF option)

Dessert

Pumpkin crème brûlée, spiced chantilly cream, and vanilla shortbread cookie (GF option)

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. GF = Gluten Free, DF = Dairy Free.