



VALLEY ROCK LODGE

Thanksgiving

THURSDAY, NOVEMBER 26TH · 2PM – 5PM

FOR THE TABLE

WARM JUMBO LUMP CRAB & LEEK GRATIN

Toasted Sourdough

COUNTRY HAM AND CHEDDAR BISCUITS

Hudson Valley Apple Butter

ORANGE AND CRANBERRY BAKED BRIE · VG

French Butter Puff Pastry

FIRST COURSE

WINTER HARVEST SALAD · VG & GF

*Artisanal Chicories, Honeycrisp Apple, Roasted Butternut Squash,
Point Reyes Blue Cheese, Celery Leaves, Hazelnut Vinaigrette*

OR

BUTTERNUT SQUASH BISQUE · VG & GF

Maple Crème Fraîche, Spiced Apple Compote, Rosemary

SECOND COURSE

HERB-ROASTED HERITAGE TURKEY · GF

Dark Meat Roulade, Cranberry Relish, Pan Jus

ROSEMARY AND PORCINI-CRUSTED SLOW-ROASTED PRIME RIB · GF

Au Jus, Horseradish Cream

CHESTNUT AND MAITAKE MUSHROOM WELLINGTON · VG

Bloomsdale Spinach, Madeira Mushroom Jus

FAMILY STYLE SIDES

WHIPPED YUKON GOLD MASHED POTATOES | *Chives, Cultured Butter*

SLOW-ROASTED SWEET POTATOES | *Brown Butter, Spiced Pecans*

SOURDOUGH DRESSING | *Fennel, Celery, Sage*

GREEN BEANS | *Wild Mushroom Cream, Crispy Shallots*

ROASTED BRUSSELS SPROUTS | *Minted Yogurt, Toasted Walnuts, Sherry Fig Gastrique*

WARM PARKER HOUSE ROLLS

DESSERTS

CLASSIC PUMPKIN PIE

MAPLE BOURBON PECAN PIE

HUDSON VALLEY DUTCH APPLE PIE

OPEN BAR, SOFT DRINKS, COFFEE & TEA

\$215 PER PERSON

PLUS TAX AND GRATUITY

Parties of 1–5 guests will be seated at communal farmhouse tables.

Parties of 6–10 guests will be seated at individual tables.