VALLEY ROCK LODGE

Thanksgiving

THURSDAY, NOVEMBER 26TH · 2PM – 5PM

OPEN BAR, SOFT DRINKS, COFFEE & TEA

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**

$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.