

# THANKSGIVING

AT MOUNTAIN TOP RESORT

## STARTERS

local autumn squash bisque  
build your own salad

## CHEF-RUN CARVING STATIONS

traditional roasted turkey  
pan gravy, cranberry sauce  
roasted prime rib  
au jus, horseradish sauce

## ACCOUTREMENTS

glazed baked ham  
Vermont cheese board  
New England stuffing  
whipped potatoes  
baked sweet potatoes with maple butter, pecans, syrup  
brussels sprouts with applewood smoked bacon  
cheese tortellini with pesto cream sauce  
roasted squash  
maple glazed carrots  
green bean casserole  
corn bread  
homemade artisan breads with maple butter, garlic oil

## DESSERTS

chef-run flambe station  
assorted pies  
other fine desserts

\$48 - ADULT  
\$23 - 12 & UNDER