

Grand Union Hotel's Thanksgiving Menu

November 23, 2017

Three Course Plated Dinner

1:00 pm — 5:00 pm

Starters

Pumpkin Soup

maple marshmallow / spiced pumpkin seeds/ creme fraiche

Roasted Beet Salad

arugula / toasted pistachios / blue cheese / berry gastrique / honey vinaigrette

Smoked Trout

three sisters salad / acorn squash puree / maple & sage vinaigrette

Entrees

Pan Roasted Salmon

butternut squash / caramelized onions / farro risotto / sage brown butter

Turkey Galantine

bacon / brussels sprouts / candied sweet potatoes / cranberry-turkey glaze

Herb Grilled Flat Iron Steak

glazed carrots / mashed potatoes / horseradish gremolada / hunter's sauce

Desserts

Pumpkin Pie

pumpkin seed brittle / whipped cream

Olive Oil & Butternut Squash Cake

berry compote / olive oil ice cream / sugared pistachios

Chocolate Torte

dulce de leche / chocolate ganache / candied apples

Coffee or Tea

Adults \$40.00 per person 6-12 years \$18.00 per person
Other Drinks & Gratuity not included

Call 406-622-1882 for reservations!

