

THE
INN AT WEATHERSFIELD
HIDDEN KITCHEN

Thanksgiving

FOUR-COURSE DINNER

Seasonal ingredients. Thoughtfully crafted. A table full of comfort, tradition and the flavors of New England.

\$69 PER PERSON

THURSDAY, NOVEMBER 27TH | 12:00 PM – 7:00 PM

FIRST COURSE

MUSHROOM ARANCINI

Truffle aioli, pecorino.

SECOND COURSE

CHOICE OF

CARROT & FENNEL SOUP

Bacon, herbs, basil EVOO.

OR

AUTUMN SALAD

Spinach, roasted sweet potatoes, walnuts, diced apples, dried cranberries, crumbled blue cheese, apple cider and maple vinaigrette.

THIRD COURSE

CHOICE OF

THANKSGIVING TURKEY

Sous vide and roasted turkey, signature stuffing, mashed potatoes, cranberry sauce, gravy.

HONEY BAKED HAM

Honey glazed ham, slow roasted and served with roasted seasonal vegetables.

MISO-MAPLE GLAZED & SESAME SALMON

Lemon pea risotto.

HOMEMADE BUTTERNUT SQUASH RAVIOLI

Lemon beurre blanc, sage-beet gastrique, English peas.

FOURTH COURSE

CHOICE OF

FIG & BLACKBERRY PAVLOVA

Delicate crisp meringue layered with ripe figs, jewel-like blackberries and softly whipped cream.

HONEY-BOURBON BREAD PUDDING

Caramel sauce and vanilla ice cream.

SPICED CARROT CAKE

Homemade multilayers, yuzu-peach gastrique.

*Seasonal vegetables & Thanksgiving accompaniments included with every meal.
Homemade Bread Basket available as an add-on.*

GOOD FOOD • GREAT COMPANY • A TRADITION

FOR PARTIES OF 6 OR MORE

**A \$20 PER PERSON NON-REFUNDABLE DEPOSIT IS REQUIRED
TO CONFIRM YOUR RESERVATION.**