

HAPPY Thanksgiving DAY BRUNCH

PRESENTED BY EXECUTIVE CHEF: WOJCIECH WEGLARZ

(CHOICE ONE FROM EACH SECTION)

STARTER:

- 🦃 Butternut squash soup with coconut milk and lemon grass
- 🦃 New England clam chowder with crisp lardon

FIRST COURSE:

- 🦃 Classic shrimp cocktail
- 🦃 Pumpkin ravioli, apricot, sage butter and crispy prosciutto
- 🦃 Organic greens, cucumber, cranberries, toasted almond & heirloom tomato
- 🦃 Arugula & beet, poached pear, goat cheese crisp, slivered onion

Choice of house balsamic, champagne vinaigrette, buttermilk ranch

ENTRÉE:

- 🦃 Slice turkey, apple and apricot stuffing, dill mash potato, green beans and herb gravy
- 🦃 Seared salmon, wild rice, brussel sprouts, artichoke burr blanc
- 🦃 12oz bone in ribeye, dill mash potato, garlic sautéed vegetables, demi-glace
- 🦃 Vegan napoleon, grilled veggies, vegan cheese, caper marinara, aged balsamic
- 🦃 Fusilli pasta, Cajun chicken, sun dried tomato & caper crème, portabella mushroom

DESSERT:

- 🦃 Pumpkin Pie
- 🦃 Pecan Pie
- 🦃 Chocolate Torte
- 🦃 Tres Leches

\$49 per ADULT

\$19 per CHILD

(ask about our kids menu)

plus taxes and gratuity

HERITAGE
HOTEL
GOLF • SPA • CONFERENCE CENTER

For INFORMATION and RESERVATIONS call 203.264.8200 ext "0" and ask for John