

THANKSGIVING

November 28th
2pm-6pm

THE
HALYARD

BUFFET

Adults \$98
Kids \$45

Tax & Gratuity not included

APPETIZERS

RAW BAR

Local Oysters, Little Neck Clams
Shrimp Cocktail

House Made Mignonette & Cocktail Sauce

CHEESE & CHARCUTERIE

*Artisan Cheese, Cured Meats
Seasonal Fruit, Quince Spread, Crackers*

IRA'S BIODYNAMIC MIXED
GREENS

*Local Honey Crisp Apples, Roasted Squash
Pickled Onions, Lemon Vinaigrette*

KALE SALAD

*Poached Pears, Roasted Beets, Hazelnuts
Goat Cheese, Brown Butter Vinaigrette*

MAINS

MUSTARD & DILL CRUSTED
SALMON

CARVING STATION

Roasted Turkey

Turkey Gravy

Spiral Ham

Honey Glaze

SIDES

POTATO PUREE

Wesnofske's Potatoes, Butter

SWEET POTATO GRATIN

Brown Sugar Glaze

HALYARD MAC & CHEESE

Aged Cheddar, Parmigiana Reggiano, Panko Crust

MUSHROOM STUFFING

Celery, Carrot, Caramelized Onions, Mushrooms

CRISPY BRUSSEL SPROUTS

Truffle Honey

ROASTED CAULIFLOWER

Local Purple, Orange & White Cauliflower

HOUSE MADE BREADS

HOUSE MADE CRANBERRY
SAUCE

House Made Dessert

PUMPKIN PIE

Nutmeg, Cinnamon, All Spice, Whipped Cream

S'MORES PIE

Toasted Marshmallow, Chocolate Mousse, Graham Cracker Crust

APPLE COBBLER

Local Apples, Oat Crumble