

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 Thai Basil Mignonette &  
Spicy Cocktail Sauce*

CHEESE & CHARCUTERIE

*Selection of Artisan Cheese, Cured Meats  
Accompanied by Seasonal Fresh Fruit, Quince  
Spread & Assorted Crackers*

IRA'S BIODYNAMIC MIXED GREENS

*Local Honey Crisp Apples, Roasted Squash  
Pickled Onions, Lightly Dressed with a  
Zesty Lemon Vinaigrette*

KALE SALAD

*Poached Pears, Roasted Beets, Hazelnuts  
Finished with Creamy Goat Cheese &  
Rich Brown Butter Vinaigrette*

MAINS

MUSTARD & DILL CRUSTED  
SALMON

*Oven Roasted with an Earthy & Aromatic Crust*

CARVING STATION

Roasted Turkey

*Five Day Brined, Hand Carved Juicy  
Turkey with Savory Gravy*

Spiral Ham

*Glazed with Sweet Honey & Carved to Order*

SIDES

CREAMY POTATO PUREE

*Wesnofske's Potatoes with Butter & Chives*

SWEET POTATO GRATIN

*Layers of Sweet Potatoes & Fontina Cheese  
Baked to Golden Brown*

HALYARD BAKED MAC & CHEESE

*Rich Aged Cheddar & Parmigiano Reggiano  
with a Crispy Panko Crust*

MUSHROOM STUFFING

*A Savory Blend of Celery, Carrots  
Caramelized Onions & Mushrooms*

CRISPY BRUSSELS SPROUTS

*Tossed in an Decadent & Sweet Truffle Honey*

ROASTED CAULIFLOWER

*A Colorful Blend of Local Purple, Orange &  
White Cauliflower, Roasted to Perfection*

VARIETY OF FRESHLY MADE  
BREADS

*Housemade served with Whipped Cinnamon  
Butter*

HOUSE MADE CRANBERRY SAUCE

*Fresh Cranberries simmered with Citrus & Spices*

House Made Desserts

FRESH PUMPKIN PIE

*Spiced with Nutmeg, Cinnamon, All  
Spice, served with Whipped Cream*

S'MORES PIE

*Toasted Marshmallow, Goopy Chocolate  
Custard, Graham Cracker Crust*

APPLE COBBLER

*Local Apples with a toasted  
Oat Crumble*