

Thanksgiving Menu

Thursday, November 28, 2024 | Reservations from 12pm - 4pm CALL 413-665-2102 FOR RESERVATIONS

Soup or Salad

Three Onion & Corn Chowder ^{V*} Herbed Bread Crumbs

Organic Mixed Green Salad ^{GF V} Toasted Pumpkin Seed, Shaved Ricotta Salata, Pickled Celery Cured Egg Yolk, Honey Banyuls Vinaigrette

Choice of Entrée

Roast Diemand Farm Turkey ^{GF} Carved Dark & White Meat Turkey, Turkey Gravy, Cranberry Chutney

> Apple & Lavender Braised Osso Buco GF Horseradish & Herb Gremolata, Braising Jus

Baked Bay Scallops * Lemon Parmesan Cream Sauce, Smoked Caramelized Onions Garlic Bread Crumbs

> Pan Seared Grouper ^{GF} Roasted Pumpkin Beurre Blanc

Maple Roasted Acorn Squash GFV

Mushrooms, Edamame, Tofu, Artichokes, Beets Warm Tomato Vinaigrette

All entrees include Classic Whipped Potatoes ^{GFV}, Orange Maple Whipped Squash ^{GFV} Apple & Herb Stuffing ^V, Green Bean Casserole ^{GFV}

Basket of Assorted Rolls & Butter^V

Choice of Dessert

Pumpkin Pie ^V Whipped Cream

Pecan Pie ^V Cinnamon Whipped Cream

Chocolate Truffle Torte GFV Brandied Cherry, Whipped Cream

\$75/person

Price does not include tax or gratuity. A 20% gratuity will be added to all parties. Additional appetizers will be available a la carte.

^{GF} indicates Gluten Free ^v indicates Vegetarian * indicates dish can be Gluten Free upon request

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