

# Thanksgiving in the Tavern 2024

# Three Course Menu

Available 1:00pm – 9:00pm

#### **S**TARTER

please select one

Chatham Bars Inn Clam Chowder bacon, focaccia crisp, chives Farmer's Autumn Salad shaved vegetables, herb chèvre, roasted squash, smoked maple Crispy Point Judith Calamari pickled peppers, fine herbs, hot sauce aioli Caesar Salad little gem, parmesan cheese, crouton crumble Mushroom Gratinée sourdough crouton, gruyere cheese

# Entrée

please select one

**Slow Roasted Turkey** *stuffing, Yukon gold mashed potatoes, glazed sweet potatoes, giblet gravy, cranberry chutney* 

Seared Local Scallops winter squash, hen of the woods, Brussels sprouts, brown butter balsamic Roasted Prime Rib whipped potatoes, brown butter green beans, horseradish cream & au jus Silken Tofu miso maple glaze, radish, wild rice, sesame

## DESSERT

### please select one

Cranberry Brown Butter Tart ginger Chantilly cream

Flourless Chocolate Cake malted milk chocolate Chantilly

Classic Pumpkin Pie vanilla bean chantilly, candied pepitas

Three Courses \$95.00 Children \$40.00 20% service charge will be automatically added to each check.

### no substitutions please

Before placing your order, please inform your server if a person in your party has a food allergy.

Consuming raw or undercooked potentially hazardous foods may increase risk of food borne illness. 6.25% Massachusetts State tax and 0.75% local tax will be added to your check