

Thanksgiving Dinner Menu

*Prix Fixe \$75/person 12 and up
\$25/person under 12*

First Course

Butternut Squash Soup

Fried Sage, Lemon Crema, and Toasted Pumpkin Seeds

Second Course

Fall Salad

Roasted Yellow Red Chioggia Beets, Mix Greens,
Burrata with a White Balsamic Horse Radish Vinaigrette

Entree

Baked Halibut En Papillote

Honey Roasted Farrow, Leeks, Roasted Rainbow Carrots
with a Vermouth White Wine Sauce

Slow Roasted Turkey

White and Dark Meat with Butternut Squash Gratin, Pan Jus Gravy,
Cranberry Compote and Delicata Squash Stuffing

10 Oz Roasted Prime Rib

Garlic Smoked Paprika Mashed Potato Wild Mushroom Gravy,
Au Jus, Roasted Brussel Sprouts, Bacon Bits, Balsamic Reduction
and Fresh Horse Radish Sauce.

Vegetarian Stroganoff

Portobello Mushroom, Shallots, Garlic, Fried Marinated Tofu
with a Creamy Coconut Cream Sauce

Dessert

Pumpkin Pie

Toasted Pumpkin Seeds, Vanilla Bean Gelato

BENBOW
HISTORIC INN

Please let us know if you have any food allergies or dietary restrictions...
Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness
Menu subject to change due to item availability.