



THE **ADELPHI** HOTEL

Thanksgiving Dinner

NOVEMBER 25, 2021 FROM 12-7PM

Enjoy your choice of appetizer, entree & dessert!

Adults, \$69.95 | Children 12 & under, \$29.95 | Free for children under 5

APPETIZERS

BURRATA SALAD

butternut squash, pumpkins seeds, pomegranate

SHRIMP & SCALLOPS

peppew, arugula, corn, chowder sauce

ACORN SQUASH SOUP

glazed bacon, walnut & arugula pesto

WARM KALE SALAD

green apple, beets, chevre, brown butter vinaigrette

LOBSTER DUMPLING

miso, sesame, nori

OYSTERS ROCKEFELLER

roasted oyster | creamed spinach | fennel

ENTRÉES

HERB ROASTED TURKEY

sausage stuffing, buttermilk mashed, autumn hash, giblet gravy

PRIME RIB

rosemary potatoes, autumn hash, red wine sauce

TURDUCKEN "ROULADE"

sausage stuffing, buttermilk mashed, autumn hash, giblet gravy

BRAISED SHORT RIB

celery root, crispy porcini, brussel sprouts

BRANZINO "CARTOCCIO"

mushroom, olive, fennel

BUTTERNUT SQUASH RAVIOLI

leek, vincotto, pecorino

NORWEGIAN SALMON

cauliflower, endive, beets, bernaise

DESSERT

PUMPKIN PIE

cinnamon whipped cream, salted caramel sauce

WARM APPLE TART

chai ice cream

CIDER DONUTS

apple jam, hazelnut, pastry cream

MAPLE CREME BRÛLÉE

fig, ginger cookie

PECAN PIE

amaretto ice cream, cinnamon whipped cream

CARROT CAKE IN A JAR

burnt vanilla cream, candied walnuts