



THE **ADELPHI** HOTEL

Thanksgiving Dinner Menu

NOVEMBER 28, 2024 FROM 12-7PM

Enjoy your choice of appetizer, entree & dessert!

Adults, \$89.95 | Children 12 & under, \$39.95 | Free for children under 5

APPETIZERS

ROASTED BABY BEETS

bosc pear, burrata, pistachio, arugula, aged balsamic

CHORIZO CRUSTED SCALLOPS

butternut squash, mizuna, candied pepitas

HEIRLOOM SQUASH SOUP

pistachio & crisp pancetta

WARM ROASTED FENNEL & CLEMENTINES

cipollini onion, citrus emulsion

LOBSTER DUMPLING

miso, sesame, nori

SHORT RIB PASTRAMI

parsnip, arugula, curried almond, candied lemon

ENTRÉES

BRAISED BERKSHIRE PORK SHANK

saffron risotto, toasted garlic gremolata

BUTTERNUT SQUASH & PEAR AGNOLOTTI

BROWN BUTTER ROASTED SABLEFISH

butternut squash, brussel sprouts, golden raisins

ROASTED ORGANIC TURKEY 2-WAYS

cornbread stuffing, braised swiss chard, yukon gold mashed potatoes, cream gravy

PRIME RIB

fingerling potatoes boulangere, roasted brussels sprouts, red wine jus

DESSERT

CARROT CAKE

caramel & candied pecans

BUTTERMILK PIE

traditional southern staple

VANILLA BEAN CREME BRULEE

gluten free spiced shortbread

RAZZLEBERRY PIE

crumble topping, coconut milk ice cream, vegan & gluten free

STRAWBERRY RHUBARB TART

tahitian vanilla ice cream