



THE BERNARDS INN
EST. 1907

Thanksgiving Buffet Menu

Carved Oven Roasted Turkey

cornbread stuffing, citrus cranberry sauce, traditional gravy,
glazed yams, roasted chestnuts, potato purée

Honey Glazed Ham

white cheddar macaroni & cheese, whole grain mustard sauce

Russet Potato Gnocchi

wild mushrooms, Brussels sprout leaves, parsley, black truffle and Parmesan cream

Atlantic Salmon

spaghetti squash, wild and basmati rice blend, pomegranate

Braised Short Ribs

Autumn Spices

Sweet Potato Ravioli

Austrian pumpkin seeds, Asiago cheese, sage brown butter sauce

Seasonal Vegetables

Chilled Seafood Display

citrus cocktail sauce

International and Domestic Cheeses

Charcuterie Display

Smoked Salmon and Rainbow Trout

red onion, capers, and crème fraîche

Marinated Baby Beets

baby arugula, fresh goat cheese, spiced walnuts

Organic Mixed Greens

local apples, dried cranberries, Apple Cider Vinaigrette

Caesar Salad

Roasted Organic Cauliflower

golden raisin & tahini vinaigrette, Feta, mint, pomegranate seeds, puffed wild rice

Autumn Chopped Salad

Tuscan kale, maple pecans, blue cheese, bacon, roasted squash, clementines

Harvest Salad

kale, cabbage, broccoli, carrots, sunflower seeds, black pepper vinaigrette

Assortment of Mini Pastries, Tortes and Cookies

Assorted Tarts, Ice Cream Sundae Bar