

MOUNTAIN VIEW GRAND RESORT & SPA

Grand Thanksgiving Buffet

Thursday, November 26
Noon to 5 p.m.

Appetizers

- Array of grilled, marinated vegetables**
- Large assortment of locally made cheeses from New Hampshire and Vermont accompanied by seasonal fruits**
- Assorted relishes and compotes**
- Freshly baked assorted breads**
From our in-house bakery

Soup & Salad

- Roasted Duck and Root Vegetable Soup**
- Isle of Shoals Fish Chowder**
- Pilgrim Salad**
Fall greens, berries, butternut squash and walnuts with a New Hampshire apple vinaigrette
- House Mixed Green Salad**
with Chef's choice of dressing

New England Seafood Bar

- Oysters and Clams on the Half Shell**
- Jumbo Shrimp Cocktail • Crab Claws**
- Smoked Salmon • Smoked Mussels**
- Smoked Clams • Smoked Oysters**

Seafood Entrées

- Seafood Newburg**
Scallops, shrimp and lobster in a sherry cream sauce
- Baked Grand Bank Scrod**
New England scrod baked with a butter crumb topping with wine and lemon

Carving Stations

- Roasted New Hampshire Tom Turkey**
With pan gravy
- Roasted Loin of Venison**
With a blackberry demi-glaze
- Roasted Muscovy Duck**
With a wild mountain cherry sauce
- Roast Tenderloin of Beef**
With a wild mushroom sauce

Traditional Sides

- Sage Stuffing**
- Whipped Potatoes**
- Butternut Squash**
- Crumbed Onions • Glazed Carrots**
- Sautéed Mushrooms and Peas**
- Pecan-Crusted Sweet Potatoes**

Desserts

- Bread Pudding**
- Vanilla Ice Cream**
- Indian Pudding**
- Pumpkin Pie**
- Apple Pie**
- Blueberry Pie**
- Pecan Pie**
- Cherry Pie**

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness.