A GRAND THANKSGIVING

Join us on Thursday, November 26th between 12:00 pm and 5:00 pm for our annual grand Thanksgiving celebration in the Crystal Ballroom at Mountain View Grand Resort & Spa.

In observance of the ongoing COVID situation, this year we are offering a plated four-course meal with five delicious entrée options. Reservations are required and we request that you make your party's entrée selections at time of booking. Pricing is listed below by entrée, which includes all courses. Prices do not include taxes or applicable fees. Alcoholic beverages are an additional charge.

A special children's menu is available for diners 12 and younger, see the following page for more details.

FIRST COURSE
Snacking Plate
Hummus, pita crisps, marinated green beans, carrot and celery sticks, mixed olives & sweet pickles
Assorted Sweet & Savory Breads
A selection of house made whole wheat and rye breads, cranberry nut bread, mini corn muffins, served with crocks of sweet butter & maple butter

APPETIZER
Choose one per guest
Caesar Salad Wedge
Harvest Salad
Mixed field greens with honey roasted butternut squash, crumbled goat cheese, red onions, grape tomatoes & cucumbers topped with a maple balsamic vinaigrette
Curried Pumpkin Bisque
Topped with cranberry swirl and toasted pumpkin seeds
Shrimp Cocktail
Served with traditional cocktail sauce
Maple Glazed Scallops & Bacon
Served over apple braised cabbage
Butternut Squash Ravioli
Served with sage butter cream sauce

ENTRÉE
Pre-selected at time of reservation, choose one per guest
Traditional Turkey Dinner $48
Roast turkey, sage stuffing, giblet gravy, whipped potato, butternut squash, mashed turnips & cranberry sauce
Roast Prime Rib $58
14 oz slow-roasted prime rib served with whipped potato, bacon Brussels sprout hash and choice of horseradish cream or au jus
Maple Ginger Glazed Salmon $52
Served over butternut squash risotto, and bacon Brussels sprout hash
Pork Tenderloin $48
Apple cider-glazed pork tenderloin with roasted Gala apple compote over garlic mashed Yukon gold potatoes and butternut squash
Roasted Autumn Root Vegetable Medley $45
Served over wilted Swiss chard & wild and white rice pilaf with toasted barley & cranberries

DESSERT
Choose one per guest
Honeycrisp Apple Pie
Traditional Pumpkin Pie
Flourless Chocolate Torte
Warm Apple Cranberry Crisp
Pumpkin Cheesecake with Crystallized Ginger and Graham Cracker Crust

Save your seat at the table
855.837.2100

Mountain View Grand Resort & Spa
101 Mountain View Road, Whitefield, New Hampshire
www.mountainviewgrand.com

Prices and offerings subject to change.
THANKSGIVING CHILDREN’S MENU

The Children’s Menu is designed for diners aged 12 and under. Prices do not include taxes or applicable fees. Reservations for Thanksgiving can be made by dialing 855.837.2100.

MEAL

Children’s Full Traditional Turkey Dinner $24
Roast turkey, sage stuffing, giblet gravy, whipped potato, butternut squash, mashed turnips & cranberry sauce
A smaller portion of the Traditional Turkey Dinner on the main Thanksgiving menu and includes all other courses, including an appetizer and dessert from the main menu.

ENTRÉE

Children’s Traditional Turkey Dinner $15
Roast turkey, sage stuffing, giblet gravy, whipped potato, butternut squash, mashed turnips & cranberry sauce
Turkey Patty, Mashed Potatoes & Butternut Squash $12
Mac & Cheese with Chicken Tenders $12
Mac & Cheese $10

DESSERT

Hot Fudge Sundae $2.5
Dirt Cup $4
Chocolate pudding, Oreo crumbs, gummy worms

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