



# THANKSGIVING AT BARROWS HOUSE

THANKSGIVING DAY 2022 • 2:00 – 6:00 PM

## CHEF'S SPECIAL DINNER MENU

### STARTERS

FALL HARVEST SALAD Little Leaf Spring Mix, Aged Cheddar Crumbles, Toasted Pepitas, Apple Cider Vinaigrette	15
VERMONT SWEET CORN CHOWDER Applewood-Smoked Bacon	10
PUMPKIN HUMMUS Garlic Oil, Toasted Pepitas, Spiced Pita Chips	15
SWEET POTATO FRIES Apple Cider Aioli	14
CRISPY DUCK WINGS Ginger-Garlic-Honey Glaze, Herbed Buttermilk Dressing	18
CRAB & LOBSTER CROQUETTES Old Bay Aioli	26
MUSHROOM TOAST Roasted Hen-Of-The-Woods Mushrooms, Soft-Poached Egg, Grilled Sourdough Bread, Crispy Shallots	19

### MAINS

SHORT RIB SHEPHERD'S PIE Roasted Root Vegetables, Cabot Cheddar Mashed Potatoes, Crispy Potato Sticks, Green Onion	36
GARLIC & ROSEMARY WHOLE-ROASTED BEEF TENDERLOIN Bacon-Wrapped Filet Of Beef, Crispy Fingerling Potatoes, Asparagus, Red Wine Demi-Glace	52
PAN-SEARED CHILEAN SEA BASS Roasted Patty Pan Squash, Burst Cherry Tomatoes On The Vine, Lemon Beurre Blanc, Matchstick Potato	46
MUSHROOM PASTA Fresh Garganelli Pasta, Exotic Mushroom Blend, Kale, Marsala Cream Sauce, Truffle Oil	34
BUTTERNUT SQUASH RAVIOLI Fall-Spiced Nutmeg Cream, Roasted Butternut Squash, Toasted Pepitas, Crispy Sage	34
TRADITIONAL THANKSGIVING DINNER <i>Misty Knoll</i> Roasted Turkey, Green Bean Casserole, Mashed Potatoes, Sweet Italian Sausage Dressing, Cranberry Relish, Turkey Gravy	38

### SIDES

MASHED POTATOES with TURKEY GRAVY	12
SWEET ITALIAN SAUSAGE DRESSING	12
GREEN BEAN CASSEROLE	12
<i>DORSET RESERVE</i> SMOKED & SPICY MAPLE CANDIED YAMS	12

### DESSERTS

PUMPKIN MOUSSE Fall-Spiced Whipped Cream, Gingersnap Crumble	15
APPLE CRISP Gluten-Free Oat Topping, Wilcox Vanilla Ice Cream, Apple Cider Caramel Sauce	15
MEXICAN HOT CHOCOLATE MOLTEN CAKE Hints Of Cinnamon & Chili, Wilcox Coffee Ice Cream, Chocolate-Covered Espresso Beans	15
BUTTERNUT SQUASH CHEESECAKE Fall-Spiced, Brown-Butter 'Nilla Wafer Crust, Fleur De Sel Caramel Sauce, Candied Pepitas	15

RESERVATIONS REQUIRED ~ CALL 802.867.4455