THANKSGIVING BUFFET

Coleman Brook

Come into the warm, comfortable atmosphere of Coleman Brook Tavern and join us for a traditional New England Thanksgiving buffet.

Chef's Cheese And Charcuterie

Pear & Gorgonzola Salad with Candied Walnuts, Chianti Poached Pears, Gorgonzola Cheese & Roasted Garlic White Balsamic Vinaigrette

Baby Kale & Arugula Salad with Beets, Ancient Grains & Boiled Cider Preserved Lemon Vinaigrette

Shrimp and Scallop Stuffed Sole with Heirloom Tomato & Lobster Sauce

Evening Song Farm Maple Roasted Petite Butternut Squash With Ancient Grains, Cranberries & Toasted Pumpkin Seeds

VT Fresh Pasta 4 Cheese Ravioli with Roasted Peppers, Spinach & Kale Pesto Vermont Artisan Cheeses & Cured Meats

Traditional Fixings

Stonewood Farms Fresh Turkey

Boyden Farm Roast Beef

Roasted Root Cellar Vegetables with Woods Cider Mill Glaze

Assorted Rolls & Bread with whipped butter

Candied Ginger Pumpkin Pie

Assorted Pies from Southern Pie Co.

Assorted Mini Cheese Cakes & Decadent Treats

Sample Menu



3 – 7 p.m. · Reservations Recommended \$34.95 Adult · \$12.95 Children under 12

