

The White Barn Inn

*Thanksgiving 2016
Our Forty - Third Year*

Appetizers

Seasonal Salad Greens, Arugula and Pine Nut Pesto, Burnt Lemon
Green Tomato Chutney with Lemon Poppy Seed Vinaigrette

House Smoked Salmon and Marinated Maine Shrimp
with Grape, Pear and Walnut Salad

Lobster Spring Roll with Carrot, Daikon Radish
and Snow Pea in a Thai Inspired Spicy Sweet Sauce

Maine Pumpkin Soup with Pan Seared Scallop,
Nutmeg Spiced Cream and Crispy Fried Sweet Potato ☞

Trio of Spinney Creek Oysters: Raw & Mignonette Sorbet;
Crispy & Caper Aioli; Poached in Smoked Salmon Chowder & Vol-Au-Vent ☞

Pan Roasted Quail Breast, Tandoori Battered Leg, Scotched Quail Eggs,
Sunchoke Puree, Brussels Sprouts & Plum Wine Reduction ☞

Menu items subject to seasonal availability

*☞ Consuming raw or undercooked foods may increase the risk of foodborne illness.
Please check with your physician if you have any questions about consuming raw or undercooked foods.*

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Main Courses

Traditional Roasted Turkey and Sweet Potato Hash with Sage and Onion Stuffing, Potato Purée, Braised Red Cabbage and Cranberry Compote

Sautéed Beef Tenderloin with a Roasted Chestnut Crust on a Pumpkin Pancake and Cabernet Sauvignon Sauce ☪

Local Venison Loin Wrapped in Mustard Green Crepes, Turnovers, Roasted Carrots, Whole-Grain Mustard Sauce ☪

Seared Local Halibut with Crisp Warm Tartare Sauce, Malt Vinegar Jelly, Peak Organic Nut Brown Ale Foam and Pea Raviolo

Wild Mushroom Strudel, Local Ricotta & Cous Cous, Stuffed Baby Bell Peppers and Burgundy Truffles

“Gourmet Thanksgiving Selection”

Turkey Foie Gras Roulade with Sage and Onion Farced Quail, Glazed Cranberries, Wild Mushrooms and Black Truffle Sauce
20 Dollars Supplement

Menu items subject to seasonal availability

Executive Chef
Derek Bissonnette

Sous Chef
Gabrielle Coté

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Dessert

Maine Pumpkin Pie with Butter Pecan Ice Cream
and Local Maple Syrup Sauce

Caramel Apple Souffle with Vanilla Ice Cream & Caramel Sauce

Maple Cheesecake with Carrot Cake Ice Cream Sandwich,
Orange Purée, Candied Walnuts

Raspberry and Chocolate Baked Alaska
with Preserved Raspberry Sauce

White Chocolate Crème Brulée, Grilled Georgia Peach,
Macaron, Peach Ice Cream, Basil Oil

European and New England Cheese Selection

Ninety Five Dollars Per Person
Beverage, Tax & Gratuity Additional

Menu items subject to seasonal availability

Executive Chef
Derek Bissonnette

Sous Chef
Gabrielle Côté