

BREEZE AT THE NANTUCKET HOTEL



GATHER & GIVE THANKS

77 EASTON STREET | NANTUCKET

THANKSGIVING DINNER MENU



RAW BAR

poached shrimp cocktail, local oysters, horseradish cocktail sauce, champagne mignonette, lemon

STARTERS

FARMHOUSE CHEESE & ANTIPASTI

artisan cheese, cured meats, pickled vegetables, marinated olives, cornichons, dijon mustard, marcona almonds, honey, assorted crackers & crostini

SEASONAL FRUIT

sliced melons, pineapple, red & green grapes, seasonal berries

ARTISAN BREAD BASKET

rosemary focaccia, cranberry pull apart rolls, buttermilk biscuits, sweet butter

SOUPS & SALADS

BUTTERNUT SQUASH & APPLE BISQUE

maple crema, toasted pepitas

NANTUCKET BAY SCALLOP CHOWDER

applewood smoked bacon, sweet cream, tabasco, oyster crackers

KALE CAESAR

hearts of romaine, shaved parmesan, cornbread crouton,

BEET SALAD

baby beets, shaved fennel, dried cranberries, candied pecans, goat cheese, citrus vinaigrette

CARVING STATION

HERB ROASTED TURKEY

cranberry orange ginger sauce, cider gravy

PRIME RIB

horseradish cream, au jus

MAPLE BOURBON GLAZED HAM

pineapple & ginger chutney

FROM THE SEA

WESTER ROSS SALMON

swiss chard, maple mustard glaze

ACCOMPANIMENTS

TRADITIONAL STUFFING

onions, celery, carrots, fresh herbs

CORNBREAD & SAUSAGE STUFFING

creole sofrito, andouille sausage

ROASTED GARLIC HERB WHIPPED POTATOES

SKILLET ROASTED BRUSSEL SPROUTS

pomegranate molasses, toasted pistachios

SWEET POTATO & CARAMELIZED ONION HASH

brown sugar, sage, thyme

AUTUMN GREENS

asparagus, broccolini, haricot vert, crispy shallots

WILD MUSHROOM TRUFFLE RAVIOLI

tuscan kale, leeks, roasted butternut squash, parmesan cream sauce

DESSERTS

pumpkin pie, southern pecan pie, rustic apple tart, cream cheese frosted carrot cake, crème brûlée cheesecake, flourless chocolate cake, assorted macaron & truffles