



Woodstock
Inn & Resort



Thanksgiving Buffet

Thursday, November 28, 2024

\$95 Per Person/\$45 Per Child 12 & Under

Menu Subject to Change

Stationary Starters

Vermont Artisan Cheese Selection

Locally Sourced Vermont Cheeses, Crackers,
Marinated Vegetables, House Made Mustard

Red Hen Bakery Assorted Artisan Breads

Baguettes, Focaccia, Soft Rolls, French Water Rolls

Smoked Fish Board

Pastrami Salmon, Smoked Trout, Smoked Bluefish,
Capers, Cornichons, Olives, Eggs, Cucumbers,
Macerated Onions, Heirloom Tomatoes,
Dill Labneh, Lemons, Pumpernickel

Mezze Board

Seasonal Vegetables, Dips

Kelly Way Gardens' Beet Salad

Arugula, Citrus, Pole Beans, Pistachios,
Local Goat Cheese, Coriander Yogurt Dressing

Billings Farm Heirloom Squash Soup

Pecan Dukkah

Billings Farm Cheddar Salad

Honey Crisp Apples, Port Cherries, Red Onions,
Red Quinoa, Tuscan Kale, Candied Pecans,
Billings Farm Reserve Cheddar,
Maple Cider Vinaigrette

New Bay Jonah Crab Salad

Endive, Citrus

Pickled Shrimp Cocktail

Lemon Chive Aioli, Cocktail Sauce

Entrées

Misty Knoll Roasted Turkey Breast

Turkey Gravy, Cranberry Relish

Misty Knoll Confit Turkey Legs & Thighs

Herb Salted Prime Rib

Kelly Way Gardens' Horseradish Crema,
Black Garlic Bordelaise

New England Maple Cured Cod

Freekeh, Grainy Mustard Butter Sauce, Citrus, Fennel

Harissa Cauliflower

Romesco, Braised Greens, Pistachio Pistou,
Brown Butter Crumbs

Mac & Cheese

House Made Gemelli Pasta, Ritz Crumbs,
Billings Farm Cheddar Cheese

Acorn Squash Panisse

Couscous, Dried Fruit, Carrots,
Spinach, Chermoula

Sides

Maple Glazed Brussels Sprouts

Lamb Bacon, Candied Pecans, Flakey Salt

Kelly Way Gardens' Sage Stuffing

Local Pork Sausage

Green Bean Casserole

Mushroom Cream, Baby Portobellos, Onion Strings

Maple Brown Sugar Butternut Squash

Whipped Potatoes

Desserts

Pumpkin Pie

Apple Pie

Pecan Pie

Cranberry Tart

Huckleberry Cobbler Bars

Apple Cheddar Galette

Pumpkin Cheesecake

Chocolate Fig Cassis Tart

Chocolate Hazelnut

Mousse Cake

Caramel Craquelin Eclairs

Hazelnut Salty Caramel Verrine



Reservations Required | 802-457-6671
A 22% Gratuity Will be Automatically Added

