

RESERVE: JAYPEAKRESORT.COM/ALICESTABLE | (802) 327-2323



ALICE'S TABLE



THANKSGIVING BUFFET

NOVEMBER 28TH | 11A-6P

Adults \$38 | Kids (6-12) \$16 | Kids 5 & under pay their age

CARVING STATION

ROASTED MISTY KNOLL TURKEY

Maple Sage Rosemary Brined Turkey served with Roasted Bone Pan Gravy and Grand Marnier Cranberry Sauce

ROASTED PRIME RIB

Served with Au Jus and Horseradish Crème

SIDES

PORCINI, SAUSAGE, ROASTED GARLIC, AND FENNEL STUFFING

GARLIC, CHIVE, AND PARMESAN WHIPPED POTATO

MAPLE ROASTED BUTTERNUT SQUASH, PARSNIPS, AND RUTABAGA

GREEN BEAN CASSEROLE WITH FRIED ONIONS

BAKED MAC AND CHEESE- WITH PANKO CRUST

MAPLE BALSAMIC BRAISED RAINBOW CHARD AND BRUSSEL SPROUTS

MASSAGED KALE SALAD

Pickled Red Onions, Cherry Tomatoes, Dried Cranberries, Apples, Candied Walnuts, Chevre, and Cranberry Vinaigrette

CAESAR SALAD

Shaved Parmesan and Croutons

**CRANBERRY BREAD | BANANA BREAD | FOCACCIA | DINNER ROLLS |
CROISSANTS | HONEY ROSEMARY COMPOUND BUTTER**

APPLE PIE | PEACAN PIE | PUMPKIN PIE

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.
A 9% meals tax will be added.