

NOVEMBER 24TH, 11A-6P | RESERVE: RESTAURANTS@JAYPEAKRESORT.COM



ALICE'S TABLE



THANKSGIVING BUFFET

Adults \$36 | Kids (6-12) \$16 | Kids 5 & under pay their age

ROASTED VERMONT MISTY KNOLL TURKEY

With an Apple Cider, Garlic, Rosemary, and Sage Brine. Served with Roasted Pecan-Apple-Cranberry Relish, Chimichurri, and Pan Gravy.

ROASTED PRIME RIB

With Horseradish Crème and Au Jus.

CORNBREAD, SAUSAGE, APPLE, AND FENNEL STUFFING

WHIPPED ROASTED GARLIC POTATO, TURNIP, AND CARROTS

MAPLE BACON ROASTED BRUSSEL SPROUTS, BUTTERNUT SQUASH, AND BABY KALE

MUSHROOM GREEN BEANS AND CABOT CHEDDAR CASSEROLE WITH FRIED ONIONS

BAKED MAC AND CHEESE WITH CRUMBS

ROASTED BROCCOLI, CAULIFLOWER, AND CABOT CHEDDAR BISQUE

FALL HARVEST SALAD

Baby Kale and Mixed Greens, Cherry Tomatoes, Pickled Red Onions, Red Beets, Butternut Squash, Dried Cranberries, and Candied Walnuts with a White Balsamic Orange Honey Vinaigrette.

CAESAR SALAD

Romaine, VT Fresh Pasta Caesar Dressing, Croutons, and Parmesan.

MIXED SWEET AND SAVORY BREADS AND ROLLS

PEACH BERRY COBBLER

PUMPKIN CHEESECAKE

TIRAMISU

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.