



Adults \$28.95 | **Kids** (Ages 6-12) \$11.95
5 and under pay their age

Alice Lewis worked at Jay Peak during the Walter Foeger years (1956-1968). She was the front office manager and a tireless worker handling everything from accounting and marketing to budgeting, parking and payroll. She embodied the Jay Peak character in everything she did and even ran a de facto boarding house for Jay Peak workers just across the road from the mountain. On many nights, she'd make dinner and invite those staying with her to join together. In that spirit, we've named this restaurant Alice's Table, and keep one table open, each night, so that folks can gather around, have dinner and share stories. Alice was always a behind the scenes talent and didn't ever want the light on her. We're happy to have the opportunity to share her story and welcome you to her Table.

Carving Station

Roasted Vermont Turkey

Apple Cider Juniper and Sage Brined, Roasted Pecan Cranberry Apple Relish and Herb Pan Gravy.

Roasted Prime Rib

Horseradish Aioli and Au Jus.

Fennel Stuffing

Cornbread, Bacon Sausage, Apple, and Fennel Stuffing.

Wild Mushroom Green Bean Casserole

With Fried Onions and Cabot Cheddar.

Roasted Garlic Mashed Potato

With Turnip, and Carrots.

Maple Bacon Roasted Brussel Sprouts

With Butternut Squash, and Baby Kale.

Roasted Maple Butternut Squash Bisque

With Sweet Crème Fraiche.

Baby Kale Salad

Served with Dried Apricots, Raisins, Grapes, Toasted Almonds, Sunflower Kernals, Pickled Fennel, Feta, and a Blood Orange H-oney Vinaigrette.

House Salad

Served with Carrots, Red Onions, Grape Tomatoes, Cucumbers, and Maple Balsamic Vinaigrette.

Baked Macaroni and Cheese

Dessert

Mixed Berry Cobbler • Apple Caramel Crumb Pie • Pumpkin Pie

Reservations recommended, please contact: (802) 327-2323 | restaurants@jaypeakresort.com