Holiday Menu

BUFFET DINNER

served with unsweetened iced tea, freshly brewed coffee, decaf and selection of hot tea

SOUP

Apple Butternut Squash
Spiced Crème Fraiche

SALAD

Harvest Salad
Mixed Lettuce, Granny Smith Apple, Dried Cranberries, Candied Pecans,
Bleu Cheese, Maple Balsamic Dressing

ENTRÉES

select two
all entrées served with chef inspired accompaniments, artisan rolls and butter

Roasted Turkey Breast
Maple Brined, Cornbread Dressing, Roasted Garlic Thyme Gravy,
Orange Cranberry Relish

Herb Crusted Grilled Sirloin
Brown Butter Whipped Mashed Potato, Bacon Brussel Sprouts, Cabernet Demi

Faroe Island Salmon
Roasted Cauliflower Puree, ADK Marble Potato, Blood Orange Beurre Blanc

Penne A La Vodka
San Marzano Tomato, Tuscan Herbs, Parmesan-Reggiano

DESSERTS

New York Apple Pie
Crème Chantilly

Pumpkin Pie
Brown Sugar Whipped Cream

$45 PER PERSON
subject to 8% tax & 20% service charge

TICONDEROGA
• GOLF COURSE •