

Grand Union Hotel's Thanksgiving Menu

November 26, 2020

three course plated dinner

1:00—5:30 pm

Starter

spice roasted squash soup, local sage oil
apple and blue cheese stuffed phyllo parcel, mixed green
in cider vinaigrette

Entrée

herb roasted turkey, apple-sausage stuffing, milled Yukon potatoes,
caramelized brussels sprouts, turkey gravy

coffee marinated prime rib, loaded mashed potato,
broccolini, horseradish au jus

pan roasted salmon, cranberry-citrus vinaigrette,
sweet corn pudding, roasted Rainbow carrot

Dessert duo

pumpkin pie with chantilly cream and
apple pie with warm carmel sauce

\$45.00 / person

does not include drinks or gratuity

menu subject to change

executive bryce lamb

Happy Thanksgiving!

for reservations call 406-622-1882 or e-mail info@grandunionhotel.com.

