

Grand Union Hotel's Thanksgiving Menu

November 25, 2021

three course plated dinner 1:00—5:30 pm

Starter Plate

sweet potato bisque with warm spices,
seasonal salad with pecans, marinated onion, pear, citrus ginger vinaigrette
chevre cheese in pastry, plum chutney

Choice of Entrée

traditional roasted turkey, chestnut apple stuffing, whipped potatoes,
caramelized Brussels

pork tenderloin wellington, mushroom duxelles, cranberry chutney,
whipped sweet potatoes

pan roasted pacific cod, quinoa pilaf, green bean casserole,

Dessert Duo

homemade pumpkin pie, whipped cream, and caramel apple tart

\$45.00 / person

gratuity and beverages are not included

Menu subject to changes based on availability

Executive Chef Benjamin Thorpe

Happy Thanksgiving!

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

