

Pauline's

EAT. DRINK. CELEBRATE.

HAPPY THANKSGIVING!

PLEASE NOTE THAT MOST ITEMS CAN BE MADE GLUTEN-FREE AND/OR DAIRY-FREE

THREE OYSTERS 9

SERVED ON THE 1/2 SHELL OR ROCKEFELLER

CRAB CAKE APPETIZER 14

SERVED WITH TARRAGON AIOLI & BABY GREENS

ROAST PEAR & GORGONZOLA 9

BABY GREENS, SPICED WALNUTS, CRANBERRY CHUTNEY & BALSAMIC GLAZE

SHRIMP COCKTAIL 12

THREE LARGE GULF SHRIMP SERVED WITH COCKTAIL SAUCE

ESCARGOT 12

BRANDIED WALNUT PESTO BUTTER & PUFF PASTRY

VT CHEESE PLATE 12

ASSORTED LOCAL CHEESES, GLUTEN FREE CRACKERS

TRADITIONAL THANKSGIVING DINNER \$65

ALL ENTREES INCLUDE A CHOICE OF VEGAN CARROT GINGER SOUP OR DRESSED WINTER SALAD AND CHOICE OF DESSERT. ALL ENTREES COME WITH TRADITIONAL STUFFING UNLESS OTHERWISE SPECIFIED (GLUTEN-FREE/VEGAN).

COMPLEMENTARY FOR THE TABLE:

GIARDINIERA PICKLE, OLIVE PLATE, CRANBERRY RELISH, GLUTEN-FREE POPOVERS & GLUTEN-FREE CORNBREAD

ROASTED STONEWOOD FARM TURKEY 65

LOCAL TURKEY (DARK & LIGHT MEAT), STUFFING, GRAVY, MASHED POTATOES, HARICOT VERTS & WINTER SQUASH

BRAISED CAULIFLOWER & SQUASH RISOTTO 65

WINTER SQUASH RISOTTO, SEARED SWEET AND SOUR CAULIFLOWER "STEAK" DRESSED IN A PINEAPPLE MANGO CHUTNEY, STUFFING & BRAISED GREENS

COD BONNE FEMME 65

GLUTEN-FREE BREADED COD WITH A MUSHROOM & ONION CREAM SAUCE, STUFFING, MASHED POTATOES, HARICOT VERTS & HUBBARD SQUASH

ROAST BEEF TENDERLOIN 65

BEARNAISE SAUCE, STUFFING, MASHED POTATOES, HARICOT VERTS & HUBBARD SQUASH

MAPLE CREME BRULEE

PECAN PIE

VEGAN & GLUTEN-FREE CARROT CAKE

PUMPKIN PIE

FLOURLESS CHOCOLATE CAKE

KEY LIME PIE

DOUBLE SCOOP ICE CREAM OR SORBET

PLEASE NOTE THAT A 22% GRATUITY WILL BE ADDED TO THE FINAL BILL

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK, OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.