

Celebrate THANKSGIVING.

Thursday, November 23 at John Davenport's

Please call for reservations | 203.974.6858 or visit opentable.com

Cold Display

SHRIMP + BAY SCALLOPS + MUSSLES + SMOKED SALMON

Lemons | Cocktail Sauce | Sriracha Aioli

CHEFS CHARCUTERIE

Sopresatta | Prosciutto | Salami | Flatbread
| Chorizo | Mortadella | Pickles | Lavosh |
Grain & Dijon Mustard | Pepperoncini

CHEESE MONGER

Local Connecticut Cheese | Blueberry Jam |
Honey | Dried Fruit | Figs

SHAVED BEET + CARROT SALAD

Radish | Dill | Apple Cider Vinegarette

ROASTED SQUASH SALAD

Red Onion | Pepperoncini | Sumac

CELERY, FENNEL, APPLE SALAD

Pecorino | Walnuts | Lemon | Basil

Carving Stations

SAGE BRINED TURKEY

Turkey Gravy | Cranberry Sauce

ROAST PRIME RIB SMOKED

Black Garlic Demi

TRADITIONAL STUFFING

Onion | Celery | Herbs | Butter

Salad Bar

FRUITS

Melons | Pineapple | Berries | Grapes

MIXED GREENS + ROMAINE

Tomato | Cucumber | Carrot | Beans | Parmesan
| Feta | Peppers | Pumpkin Seeds | Rye Croutons
Cranberries | Olives | Buttermilk Vinegarette
Caesar | Lemon Herb Vinegarette

Entrées

JAMBALAYA

Chicken | Shrimp | Andouille | Jasmine Rice

PAN SEARED DUCK BREAST

Wild Mushrooms | Cream | Port Wine

MEDITERRANIAN SEA BASS

Tomato | Peppers | Olives | Potato

GREEN BEAN CASSEROLE

Fried Onions

MASHED BORBON SWEET POTATO

Coconut | Toasted Pecans

Sweet Endings

Flourless Chocolate Cake

Cognac Pumpkin Cheesecake

Assorted Mini Pies

Chocolate Tarts with Raspberry Mousse

Assorted Woopie Pies

Variety of Petit Fors

Forest Fruit Tart

\$65 Adults, \$25 children 6–12 (plus tax)

Complimentary For Children 5 & Under

Seating Available 11AM, 1PM, 3PM