

# Happy Thanksgiving from the Stonehurst Manor Staff



Dinner Seatings at 12, 2, 4, and 6 pm

**Adults: \$58\* for 3-course dinner**

including Wood Fired Oven-baked Sourdough Bread,  
Choice of Appetizer, Entrée, Dessert, Coffee Service, and Herbal Teas

**Children (11 years and under): \$28\* for 2-course dinner**

including Wood Fired Oven-baked Sourdough Bread,  
Choice of Entrée, Dessert and Beverage



## APPETIZERS

(Please select one)

### Shrimp Cocktail

Jumbo tiger shrimp gently poached and served with spicy cocktail sauce and lemon.

### Scallops Wrapped in Bacon

Crispy bacon-wrapped sea scallops, glazed with maple, served over apple-braised cabbage.

### Crab Cakes

Lightly fried served with remoulade and truffle lemon-dressed greens.

### Apple Jack Pumpkin Bisque

Creamy apple cider pumpkin bisque.

### Caesar Salad

The Classic! Crisp romaine, Romano and wood-fired croutons bound in our house-made dressing.

## ENTRÉES

(Please select one)

All Entrées include:

Wood Fire Oven-baked  
Sourdough Bread

**Traditional Roasted Turkey** – Roasted with apple and sage stuffing with classic turkey gravy.  
Choice of starch and vegetable.

**Southern Fried Turkey** – Brined with creole seasoning and deep fried in peanut oil.  
Served with roasted apples and sage dressing and classic turkey gravy. Choice of starch and vegetable.

**Smoked Prime Rib** – The Ultimate! Aged and slow roasted for eighteen hours. Choice of starch and vegetable.

**Fire Roasted Rack of Lamb** – A half rack of Australian lamb with red wine demi glace.  
Choice of starch and vegetable.

**Atlantic Salmon** – Pan seared Farro Island salmon served with citrus ginger crema. Choice of starch and vegetable.

**The Wild Rose** – Shrimp, scallops, lobster and lump crabmeat, served with a garlic basil parmesan cream sauce and tossed with Manor-made tomato rose fettuccine.

**Caramelized Butternut** – Pan seared butternut squash filet served over julienne vegetables, rice pilaf and a sherry shallot vinaigrette.

## DESSERT

**Pumpkin Praline Cheesecake** - Served with rum caramel sauce.

**Apple Cranberry Crisp** - Served with vanilla bean ice cream.

**Flourless Dark Chocolate Torte** - Bourbon creme anglaise with fresh berries.

**Blackberry Merlot Sorbet** - Served with fresh berry compote with mint.



\* Tax and Gratuity not included. Reservations Suggested.

3351 White Mountain Highway (Route 16) North Conway, NH 03860  
www.StonehurstManor.com | (603) 356-3113 | (800) 525-9100



