



THANKSGIVING AT THE HAWTHORNE

DINE IN • ADVANCE RESERVATIONS REQUIRED • SEATINGS 11:30AM-2:30PM

CALL 978-825-4363 LEAVE A VOICEMAIL WITH:

FIRST & LAST NAME • RETURN PHONE NUMBER • PARTY SIZE • PREFERRED TIME

WE WILL THEN CALL YOU TO CONFIRM

THREE COURSE FEAST

First Course

choice of

Pumpkin Bisque | Cinnamon Mascarpone, Toasted Pepitas

Harvest Salad | Roasted Beets, Butternut Squash, Grilled Red Onion, Herbed Goat Cheese,
Salted Pistachios, Baby Kale, Shaved Brussels Sprouts, Spiced Pear Vinaigrette

Classic Garden Salad | Cucumbers, Red Onion, Cherry Tomatoes, Carrots, Honey Balsamic
Rolls and Butter Included

Main Plate

Carved Turkey Breast with Herbed Gravy

Cornbread Stuffing

Cranberry-Sage Sauce

Buttermilk Mashed Potato

Maple-Roasted Butternut Squash

Green Beans with Dijon and Shallots

Vegan Tofu Steak Available on Request

Dessert

choice of

Pumpkin Pie | Cinnamon Whipped Cream

Spiced Cheesecake | Salted Caramel Sauce

Pecan Pie | Freshly Whipped Cream

Chocolate Torte | Raspberry Compote

Coffee and Tea Service Included | All Other Beverages are Additional

\$ 60 per person

Add Turkey Thigh & Dark Meat +5 | Add Extra Turkey Gravy +2

Price is Exclusive of Tax and Gratuity

Optional: Children 12 & Under | Chicken Fingers, Macaroni & Cheese, Green Beans, Cookies \$25