

Portland Regency Hotel and Spa

Thanksgiving Menu

2018

Appetizers

Roast Pumpkin Soup

Cinnamon crème fraiche and toasted pepitas -6

Duck Confit

Cranberry vinaigrette, candied pecans, frisée -10

Jumbo Shrimp Cocktail

Homemade zesty cocktail sauce and lemon -12

Smoked Pork Belly

Creamy polenta, sautéed apples, calvados -10

Pickled Beets

Roasted garlic, goat cheese, walnuts, Bibb lettuce, chive oil-8

Salads

Harvest Salad

Mesclun greens, sun dried cranberries, toasted pecans, bleu cheese crumbles, tomatoes and cucumbers-8

Classic Caesar Salad

Crisp romaine lettuce, garlic croutons, Caesar dressing, pecorino Romano and anchovies-6

Kale Salad

Baby kale leaves, shaved Brussel sprouts, pears, candied pecans, sugar cured bacon, cider vinaigrette-8

Entrees

Farm Fresh Roast Turkey

Sundried cranberry, pecan and sage stuffing and homemade gravy -30

Cider Brined Roast Kurobuta Pork Loin

Apple-leek compote and braised red cabbage -26

Cedar Plank Roasted Salmon

Citrus-pepita crust and cranberry-orange marmalade -28

Roast Tenderloin

Roasted garlic, wild mushroom and cabernet reduction topped with Great Hill bleu cheese -32

Haddock Francaise

Fresh crab meat, parsley, pecorino Romano and lemon cream sauce -29

Ricotta Gnocchi

Roasted butternut, dried cranberries, braised baby kale, sunflower seeds -24

Roast Stuffed Delicata Squash

Quinoa, pears, onion, celery, dried cherry, walnuts, thyme -24

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. A gratuity of 20% will be added to parties of six or more.