



INN AT HASTINGS PARK

LEXINGTON & CONCORD
BOSTON, MASSACHUSETTS

EARLY THANKSGIVING MENU

1ST COURSE

PUMPKIN SOUP
MAPLE CRÈME FRAICHE
PEPITA SEEDS

2ND COURSE

CORN ON THE COB
CINNAMON SPICED AIOLI
PARMESAN CHEESE

ENTRÉE

TURKEY ROULADE
MASHED POTATOES & GIBLET GRAVY
GREEN BEANS WITH MUSHROOM CREAM SAUCE AND CRISPY SHALLOTS

DESSERT

CARAMEL APPLE TARTLET
PECAN STREUSEL

\$65 PER PERSON

EXECUTIVE CHEF: MICHAEL ARNOLD
PASTRY CHEF: SHAYNA SHAW

WE APPRECIATE THE HARD WORK AND DEDICATION THAT OUR LOCAL FARMERS PUT INTO THEIR PRODUCT
AND WE ARE PROUD TO SUPPORT THEM.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.