



Thanksgiving 2008 Menu Descriptions

Desserts

Apple Crumb Pie	Traditional apple with crumb topping	\$14.95
Apple-Raspberry Pie	Apple with raspberries, a holiday treat	\$14.95
Pumpkin Pie	Decorated with pastry leaves	\$14.95
Pecan Pie	Mouth-watering old-fashioned recipe	\$16.00
Kentucky Bourbon Pecan Pie	Pecan pie w/ chocolate and a splash of bourbon	\$16.00
Pumpkin Cheesecake	With a pecan and brown sugar crust, 6"	\$18.00
Pumpkin Apple Bread	A nice treat for breakfast	\$6.50

Savory Side Dishes

Whole Cranberry Sauce	Made from New England berries	\$4.50/pt.
Apple/Butternut Squash Bisque	Our own squash with chicken broth & cream	\$8.95/qt.
Puree of Butternut Squash	With butter, salt & pepper	\$8.95/qt.
Verrill Farm Mashed Potatoes	A holiday favorite	\$7.95/qt.
Roasted Verrill Farm Potatoes w/ Cauliflower, Bruss Sprouts	With olive oil and herbs, 9" pan	\$12.95
Holiday Green Beans & Sweet Potatoes	Sauteed with walnuts, maple syrup, cranberries, orange and sage, 9" pan	\$12.95
Creamed Onions & Peas	Garnished with bread crumbs, 9" pan	\$11.95
Herb Stuffing	Made w/ onions, celery, sage & thyme, 9" pan	\$9.95
Gravy	Made with rich, giblet stock	\$10.95/qt.

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