



CLAUDE'S

SOUTHAMPTON INN

THANKSGIVING DINNER

Three course feast includes one appetizer, one entrée with sides, and one splendid dessert.

\$38* ADULT \$20* CHILDREN

APPETIZERS

Stuffed Mushrooms 

mushroom caps filled with herbs and seasoning, topped with breadcrumbs and Parmesan cheese

Butternut Squash Soup 

with creme fraiche and sherry

Eggplant Rollantini 

thinly sliced eggplant, lightly breaded, covered in ricotta, herbs, and spinach, rolled and baked

Caesar Salad *

charred romaine lettuce, housemade croutons, parmesan cheese, caesar dressing

Little Gem Salad 

locally sourced organic greens, sliced cucumbers, cherry tomatoes, Vidalia onion, balsamic vinaigrette

Mini Lobster Ravioli*



ENTREES

Roast Turkey*

with classic herb stuffing, roasted autumn vegetables, Brussel sprouts, cauliflower, squash

Vegetarian Lasagna 

fresh tomato sauce, eggplant, spinach, mozzarella and Parmesan

Pineapple-Glazed Salmon*

mashed potatoes, local seasonal vegetables

VEGETABLE SIDES

Tri-Color Cauliflower Gratin

Mashed Potatoes

Sweet Mashed Potatoes

Roasted Autumn Vegetables

broccoli, zucchini, and carrots

Caramelized Brussels Sprouts Leaves

DESSERTS

Pumpkin Cheesecake

Tiramisu

coffee-dipped ladyfingers, creamy mascarpone, and cocoa

Profiterole

French style pastry with a custard filling and chocolate drizzle

Freshly Baked Apple pie

Coffee and Assorted Fine Teas

*Cooked to your liking, consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Before placing your order, please inform your server if a person in your party has a food allergy. 20% Gratuity will be added to parties of 6 or more. Menu subject to change.

November 2019

Please call to reserve 631.283.6500