PEMBERTON FARMS
Thanksgiving 2011

Complete Dinners
Roasted Meats
A la Carte Selections
Desserts
Wines
Seasonal Beverages

entrees

1. Traditional Turkey Dinner
$109.99 *(serves 6 to 8)*

Dinner package includes: Pre-roasted Turkey *(10-12 lbs.)* • Traditional New England Herb Stuffing *(4 lbs.)* • Roasted Garlic Mashed Potatoes *(4 lbs.)* • Green Beans with Sliced Almonds *(2 lbs.)* • Turkey Gravy *(1 qt.)* • Homemade Cranberry Ginger Sauce *(1 pt.)* • Dinner Rolls *(one dozen)*

2. Certified Organic Turkey Dinner
$159.99 *(serves 6 to 8)*

Dinner package includes: Pre-roasted Organic Turkey *(10-12 lbs.)* • New England Herb Stuffing *(4 lbs.)* • Roasted Garlic Mashed Potatoes *(4 lbs.)* • Green Beans with Sliced Almonds *(2 lbs.)* • Turkey Gravy *(1 qt.)* • Homemade Cranberry Ginger Sauce *(1 pt.)* • Dinner Rolls *(one dozen)*

3. Whole Turkey Breast Dinner
$109.99 *(serves 6 to 8)*

Dinner package includes: Pre-roasted Turkey Breast *(4-6 lbs.)* •Traditional New England Herb Stuffing *(4 lbs.)*• Roasted Garlic Mashed Potatoes *(4 lbs.)* • Green Beans with sliced Almonds *(2 lbs.)* • Turkey Gravy *(1 qt.)* • Homemade Cranberry Ginger Sauce *(1 pt.)* • Dinner rolls *(one dozen)*

4. Traditional Half-Turkey Dinner
$69.99 *(serves 2 to 4)*

Dinner package includes: Pre-roasted Turkey *(6-10 lbs.)* • Traditional New England Herb Stuffing *(2 lbs.)* •Roasted Garlic Mashed Potatoes *(2 lbs.)* • Green Beans with sliced almonds *(1 lb.)* • Turkey Gravy *(1 pt.)* • Homemade Cranberry ginger Sauce *(½ pt.)* • Dinner Rolls *(1/2 dozen)*

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5. Stonewood Farms Turkey Dinner
Vermont's best quality all-natural turkey. Free of preservatives, artificial ingredients, antibiotics and growth hormones.
$159.00 *(serves 8 to 12)*

Dinner package includes: Pre-roasted Turkey *(14-18 lbs.)* • Traditional New England Herb Stuffing *(3 lbs.)* • Roasted Garlic Mashed Potatoes *(3 lbs.)* • Green Beans with Sliced Almonds *(2 lb.)* • Turkey Gravy *(2 pt.)* • Homemade Cranberry
Ginger Sauce *(1 1/2 pt.)* • (1 ½ pt) Dinner Rolls *(one dozen)*

6. Boar's Head Spiral Ham Dinner
$129.99 *(serves 6 to 8)*

Dinner package includes: Pre-cooked Spiral Ham *(7 lbs.)* • Corn Bread Stuffing with Dried Fruit *(3lbs.)* • Sweet Potatoes *(3 lbs.)* • Brussel Sprouts with Pecans & Shallots *(2 lbs.)* • Mushroom Gravy *(1 qt.)* • Cranberry Ginger Sauce *(1 pt.)* • Dinner Rolls *(12)*

Traditional Whole Turkey, Fully Cooked
10 to 12 lbs.
$69.99 *(serves 6 to 8)*

Whole Turkey Breast, Fully Cooked
4 to 6 lbs.
$69.99 (serves 6 to 8)

Stonewood Farms Turkey, Fully Cooked
12 to 14 lbs.
$89.00 *(Serves 8 to 10)*

Boar's Head Spiral Ham, Fully Cooked
Weight varies
$79.00 *(serves 6 to 8)*

sides

Roasted Butternut Squash	**$6.99/lb**
Roasted Red Bliss Potatoes with Sage	**$6.99/lb.**
Roasted Brussel Sprouts with Pecans & Shallots	**$7.99/lb.**
Roasted Mixed Vegetables	**$6.99/lb.**
Mashed Turnips	**$9.99/lb.**
Spinach Sautéed with Garlic	**$9.99/lb.**
Traditional New England Herb Stuffing	**$7.99/lb.**
Roasted Garlic Mashed Potatoes	**$6.99/lb.**
Green Beans with Slivered Almonds	**$7.99/lb.**
Turkey Gravy	**$9.99/quart**
Homemade Cranberry Ginger Sauce	**$6.99/lb.**
Corn Bread Stuffing with Dried Fruit	**$8.99/lb.**
Mashed Sweet Potatoes with Brown Sugar & Pecans	**$6.99/lb**

*ALL MENU ITEMS ARE SUBJECT TO CHANGE. We will confirm availability of all items at the time you place your order.

TO PLACE YOUR HOLIDAY ORDER,
PLEASE STOP IN OR CALL 617-491-2244 and press "3"
ASK FOR MIKE, JANICE OR DENNA.
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desserts

pies by babycakes

Traditional Apple, Pumpkin, Apple Crumb, Chocolate Cream, Pumpkin Chiffon, & Key Lime Pies
$18.00 *(serves 8 to 10)*

Pecan Pie
$20.00 *(serves 8 to 10)*

pies and other confections by Sweet Creations

Autumn Dream
Creamy flourless chocolate cake decorated with marzipan leaves
$25.00 (serves 8 to 10)

Pumpkin Cheesecake with Whipped Cream Topping
100% pure pumpkin puree infused into tangy cheesecake batter with a whipped cream topping
$25.00 (7.5"- serves 8 to 10), $35.00 (9"- serves 12 – 14)

Apple Cranberry Tart
Apple cranberry compote baked into a frangipane filling glazed with apricot jam
$22.00 (serves 6 to 8)

Pear Ginger Tart
Pears and crystallized ginger baked into an almond tart glazed with apricot jam
$22.00 (serves 6 to 8)

Blueberry Crumble Pie
Thick blueberry filling topped with a brown sugar oatmeal streusel and baked until bubbling
$30.00 (serves 12 to 14)

Maple Cream Pie
Maple mousse in a sweet crust piled with fluffy cream and dusted with cinnamon
$25.00 (serves 12 to 14)

wines

whites

2009 Paul Dolan Chardonnay **$14.99**
Mendocino County, California
Pear and winter citrus fruit flavors are complemented by creamy vanilla spice.

2009 HB Picpoul De Pinet **$11.99**
Coteaux du Languedoc, France
Aromas of grapefruit, honeysuckle and pear with lime zest and tropical nuances. On the palate, a tart acidity mingles with crisp green apple, lemon, a hint of white peach and a pleasant minerality on the finish.

2009 Oh...Schist! Riesling **$9.99**
Mosel Region, Germany
Aromas of lemon-lime, melon, and tapioca with a soft, fruity light-to-medium body and a juicy honeyed apple finish.

2011 Les Trois Emme Stingy Jack's Pumpkin Wine **$14.99**
The Berkshires
Les Trois Emme's award winning Cayuga White, an off-dry white wine with a surprising pear and apple aroma, is infused with pumpkin spices to make this a slightly sweet complement to a Thanksgiving meal.

Green River Ambrosia Apple Cyzer **$19.99**
Greenfield, MA
A delightful mead made with fresh-pressed heritage cider from Clarkdale Fruit Farm.

reds

2009 Chateau Les Grands Marechaux Cotes de Blaye **$19.99**
France
A medium dark ruby-hued 2009 with seductive fruit, earth, spice, and dark berry characteristics as well as a medium to full-bodied finish.

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2008 7 Deadly Zins Lodi Appelation Zinfandel **$15.99**
Lodi, California
Notes of sweet plums and pepper dominate the nose while flavors of blueberry, raspberry, cinnamon, and black pepper pack the palate from start to finish. The silky-smooth tannins hold the wine together and deliver a soft, fruit-driven experience.

2008 YaLumba Y Series Cabernet Sauvignon **$9.99**
South Australia
Aromas of briar, black cherry, mint, eucalyptus and violets complemented by hints of cinnamon, vanilla and chocolate. The palate offers flavors of black cherry and cedar wrapped in a medium bodied frame with velvety tannins.

2010 Cigar Box Malbec **$11.99**
Argentina
Aromas of ripe plum and violets along with subtle hints of vanilla. A soft silky finish balances the rich, weighty mouth feel.

sparkling wines

Valdo Prosecco Brut DOC **$14.99**
Valdobbiadene, Italy
Straw yellow color, joined with a fine perlage and a fruity taste. Well-balanced structure matched with its flavorful and aromatic fruity fragrance.

after dinner

2011 Still River Winery Apfel Eis **$24.99**
Harvard, MA
Sweet, golden and full-bodied in the glass with an unexpected, satisfying taste sensation delivering a gentle bite and clean finish. Aromatic fragrance of freshly picked apples.

W. & J. Graham's Six Grapes Reserve Port **$21.99**
Douro Valley, Portugal
Dark red color, with a seductive rich perfume of ripe plums and cherries. On the palate, complex, with a good structure and a long lingering finish.

Les Petits Grains Muscat Ste. Jean de Minervois ***$11.99***
Languedoc, France
Deep yellow-gold in color with a gorgeous nose of apricot, quince, mandarin orange and honey. Rich and full-bodied on the palate, with a long seductive finish.

Nashoba Valley Winery Cranberry Apple Wine ***$11.99***
Bolton, MA
A New England tradition. Tart and flavorful, with just a hint of sweetness.

non-alcoholic

Apple Cider, Organic or Traditional ***varies***

Sparkling Cider ***varies***

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Note to our customers who want to reserve beverages for the holiday:

Pemberton Farms has an extensive wine, beer and liquor selection. Feel free to ask for more suggestions to accompany your meal or request a personal favorite that may not be listed on our menu. You may reserve any bottle that is available in our store and are not limited to the selections seen here.

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