



aerie restaurant

# Thanksgiving Buffet

Thursday, November 26, 2009  
11 a.m. - 8 p.m.

Adults: \$37.95 • Kids (6-12): \$18.95

## Appetizers

- Roasted Corn Chowder
- Artisan & Domestic Cheese Platter
- Smoked Salmon Platter
- Antipasto Platter
- Sliced Fresh Fruit & Berries
- Baby Mixed Greens Salad  
*Assorted House Made Dressings & Vinaigrettes*
- Crab & Potato Salad  
*Crab, Onions, Celery, Red Potatoes, Slow-Roasted Roma Tomatoes, Dijon Mustard Dressing*
- Mushroom & Duck Confit Salad  
*Iceberg Lettuce, Walnuts, Rhubarb, Carrots, Blood Orange & Pomegranate Vinaigrette*
- Garden Caesar Salad  
*Cherry Tomatoes, Cucumbers, Focaccia Croutons, Parmesan Cheese, Creamy Caesar Dressing*
- Assorted Fresh Breads & Rolls

## Carving Selections

- Peppercorn Mèlange Crusted Strip Loin  
*Thyme Jus*
- Mustard Glazed Kurobuta Bone-in Ham  
*Raisin & Cherry Compote*

## Hot Selections

- Slow-Roasted Herb-Crusted Turkey  
*Natural Jus & House Made Cranberry Sauce, Traditional Stuffing*
- Pan-Seared Snapper  
*Pumpkin & Plantain Rice Pilaf, Smoked Tomato Beurre Blanc*
- Rosemary-Balsamic Marinated Lamb Ribs  
*Mint-Infused Cream Sauce, Fresh Pomegranate*
- Four Cheese Macaroni & Cheese  
*Fresh Roma Tomatoes, Fresh Parsley*
- Roasted Garlic Mashed Potatoes
- Baked Yams  
*Pineapple Brown Sugar Glaze*
- Seasonal Sautéed Vegetables

## Sushi

- Sushi Rolls
- Nigiri
- Sashimi
- Chuka Ika Salad
- Seaweed Salad
- Wasabi & Pickled Ginger

## Desserts

- Chocolate Fountain  
*Fresh Fruit, House Made Cookies & Pound Cake*
- Pumpkin Pie
- Pecan Pie
- Sweet Potato Cheesecake
- Bread Pudding  
*Spiced Rum Sauce*
- Sweet Corn Cake  
*Tart Cherry Sauce*
- Apple Crisp
- Chocolate Torte
- Warm Pumpkin Chocolate Chip Brownies
- Assorted Pastry Selection
- Assorted Mini Tarts
- Butterscotch Pot de Crème
- Chocolate Mousse
- Pear-Cranberry Strudel

Reservations Recommended  
(801) 933-2181 • In-house Ext. 3663  
Cliff Lodge, Level 10 • Snowbird Entry 4