

Thanksgiving Buffet

at the
Aerie Restaurant

Thursday, November 27, 2008
11 a.m. - 8 p.m.

Appetizer Station

Clam Chowder Soup

Artisan & Domestic Cheese Platter

Smoked Salmon Platter

Antipasto Platter

Sliced Fresh Fruit & Berries

Baby Mixed Greens Salad - Assorted House
Made Dressings, Vinaigrettes & Condiments

Crab & Shrimp Salad

Pineapple & Carrot Salad - Carrots, Pineapple,
Raisins & Creamy Champagne Dressing

Caesar Salad - Roasted Garlic Caesar Dressing,
Focaccia Croutons & Shaved Parmesan Cheese

Fresh Breads & Rolls

Carving Station

Herb Crusted Prime Rib - *Au jus*

**Dijon Mustard Glazed
Bone-in Kurobota Ham**

- With Dijon Mustard & Black Fig Compote

Hot Station

Slow-Roasted Free-Range Turkey - *Natural Jus
& House Made Cranberry Sauce*

Grilled Mahi Mahi - *Wild Rice Pilaf, Sesame &
Ginger Vinaigrette*

Slow-Roasted Leg of Lamb - *With Caramelized
Shallot Mashed Potatoes & Ancho Bourbon Sauce*

Pan-Seared Duck Breast - *Kumquat & Cognac
Glaze, Heirloom Lentil Ragoût*

Rigatoni - *Alla Puttanesca; Fresh Roma Tomatoes,
Anchovies, Garlic, Capers, Olive Oil & Fresh
Basil with Pecorino Romano*

Roasted Garlic Mashed Potatoes

Maple Glazed Yams

Seasonal Sautéed Vegetables

Sushi Station

Sushi Rolls

Nigiri

Sashimi

Chuka Ika Salad

Seaweed Salad

Wasabi & Pickled Ginger

Desserts

Traditional Pumpkin Pie

Classic Pecan Pie

Warm Apple Crisp

Warm Bread Pudding

Pumpkin Chocolate Cheesecake

Pumpkin Flan

with Molasses Caramel

Sweet Potato Meringue Pie

Chocolate Hazelnut Tart

Chocolate Bourbon Pecan Pie

Brown Sugar Cheesecake

with a Gingerbread Crust

Chocolate Layer Cake

Spiced Rum Cake

with Cream Cheese Buttercream

Assorted Mousse Cups

Array of Cookies

Chocolate Fountain

Sweet Corn Cake

with Pomegranate Caramel

Reservations Recommended

801-933-2181 • IN-HOUSE, EXT. 3663

CLIFF LODGE, LEVEL 10

SNOWBIRD ENTRY 4

Adults: \$37.95

Kids (6-12): \$18.95