

Atrium Restaurant

Thanksgiving

Buffet

*November 26, 2009
Noon - 7 pm.*

Appetizers

International & Domestic Cheeses
Assorted Crackers & Baguettes
Fresh Seasonal Fruit Platter
Sushi and Sashimi
Asian Specialty Salads

Soups

Smoked Tomato Bisque
Roast Butternut Squash
Crème Fraîche

Amuse Bouche

Roma Tomato & Buffalo Mozzarella Bruschetta
Deviled Eggs
Crevette Shrimp
Belgian Endive
Gorgonzola Walnut Dip
Miniature Chicken Cordon Bleu
Deep Fried Artichoke Hearts
Cream Cheese
Mixed Greens
Assorted Salad Dressings
Duck, Lentil & Tomato Salad
Red Wine Vinaigrette

Entrées

Slow-Roasted Turkey
Cranberry-Orange Relish, Gravy,
Applewood Smoked Bacon & Leek Mashed Potatoes
Loin of Pork
Grilled Fig & Green Pepper Demi-Glace,
Brown Sugar & Cinnamon Caramelized Apples
Seared Salmon
Dill Beurre Blanc, Brown & Wild Rice Pilaf

Carving Station

Three Peppercorn Encrusted Prime Rib
Rosemary Scented Jus, Creamy Horseradish Sauce,
Cheese Noodle Popovers

Vegetables

Whipped Yams
Toasted Marshmallows
Green Bean Casserole
Fried Onions
Cauliflower au Gratin
Buttered Brussels Sprouts
Chorizo Sausage

Desserts

Bananas Foster Flambé
Vanilla Ice Cream
Pumpkin Pie
Southern Pecan Pie
Apple Tarts
Caramel & Vanilla Sauce
Chocolate Silk Pie
Tangy Lemon Torte
Fresh Berry Compote
Pumpkin Cheesecake
Candied Pecans
Traditional New York Cheesecake
Coconut Cream Pie
Dark Chocolate Mousse
Snowbird Signature Bread Pudding
Gingerbread Crème Brûlée
Assorted Cookies
Fresh Coconut Fruit Tarts
Dark Chocolate Torte
Tart Cherry Cobbler

*\$32.95 Adults
\$16.95 Children (6-12)*

*Reservations: (801) 933-2181 or
Ext. 3663*

*Cliff Lodge, Level B,
Snowbird Entry 4*

*Chef Bruce Phillips
Pastry Chef Anna Hirst*