

Cold Amuse Bouche

Smoked Salmon Canapés
Deviled Eggs with Crevette Shrimp
Pesto, Roma Tomato and Buffalo Mozzarella Bruschetta
Walnut Crusted Goat Cheese Tartlettes
Boursin Cheese Filled Cherry Tomatoes
Blackened Ahi Tuna with Spicy Mayo and Tobiko

A Thanksgiving Buffet

Hot Amuse Bouche

Jumbo Sea Scallops Wrapped in Applewood Smoked Bacon
Mini Beef Wellingtons
Deep Fried Artichoke Hearts with Cream Cheese

Soup & Salad

Fire Roasted Corn Clam Chowder
Split Pea with Smoked Ham and Tomatoes
Baby Greens with Smoked Oregon Blue Cheese
caramelized walnuts, spiced poached pears, balsamic vinaigrette
Waldorf Salad
Ambrosia Salad

Entrées

Slow Roasted Turkey
cranberry-orange mint relish, traditional gravy, medjool date, Granny Smith apple and dried fruit stuffing, cheddar cheese smashed red skin potatoes
Parmesan Encrusted Rainbow Trout
Asiago-caper sauce and grilled polenta cakes
Spiced Pork Tenderloin
orange-balsamic-thyme reduction and fire-roasted exotic grains

Carving Station

Mélange of Peppercorn Encrusted Prime Rib
rosemary au jus, creamy horseradish and cheesy noodle popovers

Vegetables

Whipped Yams with Toasted Marshmallows
Green Bean Casserole with Fried Onions
Savory Rice Pilaf with Wheat Berries
Oven Roasted Root Vegetable Au Gratin

Sushi and Sashimi Display

featuring spicy crab, ahi tuna tempura rolls with Asian specialty salads

Desserts

Traditional Pumpkin Pie, Southern Pecan Pie, Apple Strudel with Caramel and Vanilla Sauce, Chocolate Silk Pie, Tangy Lemon Torte with Fresh Berry Compote, Coconut Cream Pie, Pumpkin Cheesecake with Candied Pecans, Traditional New York Cheesecake, Snowbird Signature Bread Pudding, Dark Chocolate Mousse Parfait, Strawberry White Chocolate Mousse, Assorted Cookies and Fudge Brownies, Fresh Coconut Fruit Tarts, Dark Chocolate Torte, Tart Cherry Cobbler, Flambé Banana's Foster with Vanilla Ice Cream



**Cliff Lodge
Level B**

Noon - 7 p.m.
November 27, 2008

Chef
Bruce Phillips

Pastry Chef
Anna Hirst

ADULTS \$32.95
CHILDREN AGES 6-12
\$16.95
5 YEARS & UNDER FREE

Reservations: Ext. 3663
From Salt Lake:
(801) 933-2181