

Thanksgiving Dinner

Lodge Bistro

Four Courses

Nov. 26, 2009

SOUPS

Butternut Squash and Apple Bisque
chive oil

or

Bistro Onion Soup
crouton and melted Gruyère

SALADS

Roasted Beet and Goat Cheese
citrus-ginger vinaigrette,
local Shepherds Dairy goat cheese

or

Bistro Caesar Salad
Caesar dressing, parmesan,
rustic bread croutons

or

Bistro Salad
house vinaigrette,
rustic bread croutons

ENTRÉES

Southern-Style Fried Turkey
cornbread and sausage stuffing,
mashed potatoes, glazed butternut
squash, green beans, cranberry
chutney, apple cider gravy

or

Roasted Pacific Salmon
braised French lentils, sautéed spinach,
horseradish mustard cream

or

American Kobe Sirloin
crab béarnaise compound butter,
roasted fingerling potatoes,
seasonal vegetables

DESSERTS

Pumpkin Pie
Pecan Pie
Vanilla Crème Brûlée

The Lodge Bistro



Serving 4 to 9 p.m.
Reservations: Ext. 3042 or 801-933-2181

Adults 36.95
Children 6-12 18.95 (half portions)

Pool Level, Lodge at Snowbird
Snowbird Entry 2

Lounge open 4 to 10 p.m.