

Thanksgiving Dinner

Lodge Bistro
November 24, 2011
4-9 p.m.
Chef RJ Peterson



Reservations: Ext. 3042 or 801-933-2181

Adults 36.95
Children 6-12 years old 18.95 (half portions)

Pool Level, Lodge at Snowbird
Snowbird Entry 2
Lounge open 4 to 10 p.m.

Soups

Butternut Squash and Apple Bisque

chive oil

or

Bistro Onion Soup

crouton, melted Gruyère

Salads

Bibb Lettuce Salad

bleu cheese dressing, bacon, roasted tomato, fried shallots

or

Bistro Caesar

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 Bavette Steak

caramelized shallot crust, mashed potatoes, red wine jus, seasonal vegetable

Desserts

Pumpkin Pie

Pecan Pie

Vanilla Crème Brûlée

The Lodge Bistro