

Thanksgiving Dinner

Lodge Bistro

Four Courses

Nov. 27, 2008



The Lodge Bistro

S N O W B I R D



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

croûton and melted Gruyère

SALADS

Roasted Beet and Goat Cheese

orange and olive oil marinade, chives

or

Bistro Caesar Salad

Caesar dressing, Parmesan, rustic bread croûtons

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

Seared Pacific Halibut

*olive oil and Parmesan mashed potatoes,
melted spinach, pressed beet vinaigrette*

or

American Kobe Sirloin

*caramelized shallot crust, roasted new potatoes,
seasonal vegetables and red wine jus*

DESSERTS

Pumpkin Pie

Pecan Pie

Crème Brûlée

Serving 4 to 9 p.m.

Reservations: Ext. 3042 or 801-933-2181

Adults 36.95

Children 6-12 years old 18.95 *(half portions)*