

Thanksgiving Buffet

Thursday, November 22, 2018 The Aerie, The Cliff Lodge, Level 10, Snowbird Entry 4

Available from 11 a.m – 8 p.m. Adults \$59 Kids (6-12) \$31 Kids 5 and under free.
Reservations recommended: restaurants.snowbird.com, (801) 933-2181 or ext. 5500

carving station

Snake River Farms Kurobuta Ham*^{GF DF}
honey-thyme glaze
Double R Ranch Beef Tenderloin*^{GF}
roasted garlic & herb encrusted
natural jus

soup

Roasted Butternut Squash,
Chipotle Pepper & Cheddar Cheese^{GF V}
Miso Soup
tofu, scallions, mushrooms

appetizers

Deviled Eggs^{GF V}
Cured Meats & Fish Platter*
Local & Imported Cheeses^{GF V}
Crudité Platter^{GF V}
Assorted Dips^V
pimento cheese
asparagus, tarragon & goat cheese spread
white bean & roasted garlic hummus
crostini, flatbread, tortilla chips
Seasonal Fruit^{GF DF V}

salads

Cucumbers & Red Onions^{GF DF V}
tarragon vinaigrette
Baby Kale^{GF V N}
shaved brussels sprouts, almonds,
parmesan cheese
Roasted Golden Beets^{GF DF V}
oranges & shaved fennel
Apples, Pears & Cranberries^{GF DF V}
honey-thyme vinaigrette

beverages

Soda, Iced Tea, Lemonade,
Coffee, Tea,
Cranberry, OJ,
Passion – Guava, Apple Juice

desserts

Pumpkin Pie^V
Southern Pecan Pie Bars^{V N}
Apple Crumble^V
Pumpkin Rum Roll^V
Chocolate Crème Pie^{V N}
Lemon Meringue Pie^V
Pumpkin Cheesecake^{V N}
New York Cheesecake^V
Peanut Butter Pie^N
Chocolate Cherry Cheesecake^V

entrées

Herb-Rubbed Turkey*^{GF}
caramelized apple & onion gravy,
cranberry-ginger relish
Roasted Salmon*^{GF}
fennel-dill cream
Elk & Wild Mushroom Meatballs*
wild rice, madeira sauce
Baked Cod*
brown butter herb breadcrumbs, creamed spinach
Horseradish-Braised Tri-Tip*^{GF}
roasted potatoes
Cheese Tortellini^{V N}
basil pesto
Almond-Crusted Trout*^{GF N}
preserved lemon brown butter

side dishes

Beehive Cheddar-Scallion Home-Style
Mashed Potatoes^{GF V}
Sweet Potato Casserole^{GF V}
Tarragon Creamed Corn^{GF V}
Baked Macaroni & Cheese^V
Green Bean & Mushroom Casserole^V
fried onions
Farro, Spinach, Apricots & Almond Pilaf^{GF V N}
Celery, Leek & Onion Brown Butter Bread Stuffing^V
Roasted Brussels Sprouts, Mushrooms & Parsnips^{GF V}
Assorted Breads from Stone Ground Bakery

Seafood

Chilled Shrimp, Stewed Clams &
Mussels on the Half Shell*^{GF}
Assorted Rolls, Nigiri & Sashimi and Salads*
Ceviche*^{GF DF}

kids' buffet

Hot Dogs*^{DF}
Chicken Fingers*
French Fries^{GF}
Penne & Meatballs*
Hamburger Sliders*^{DF}

Peaches and Crème Parfaits^V
Banana Cream Pie^V
Mini Crème Horns^V
Triple Chocolate Mousse Parfaits^{GF}
Snowbird Signature Bread Pudding^{V N}
Vanilla Crème Brûlée^{GF V}
Coconut Fruit Tart^{V N}
Snowbird Signature Carrot Cake^V
Assorted Holiday Cookies^V

Executive Chef Ken Ohlinger Pastry Chef Anna Hirst

^{GF} Gluten-Free ^{DF} Dairy-Free ^V Vegetarian ^N Contains Nuts

All of our food is prepared in an open environment where food allergens may be present, including but not limited to peanuts, tree nuts, eggs, soy, wheat, milk, fish, and shellfish. Please advise your server if you or someone in your party has a food allergy or sensitivity.
*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness.
Consult your physician or public health official for further information.

A 19% gratuity will be added to guest checks of parties of 8 or more.

the
Aerie