

the
Aerie

Thanksgiving Dinner

Nov. 23, 2023 | 11 am – 6 pm | Adults \$72 | Children 6-12 \$36
The Cliff Lodge, Level 10 Snowbird Entry 4

Appetizers

Smoked Salmon Platter* ^{GF}

boiled eggs, red onion, capers, cucumber, tomatoes, radish

Charcuterie* ^N

local & imported artisanal cheeses, cured meats, nuts, dried fruits & house jams with crostini

Blueberry Vol-au-vent ^V

petite puff pastries with whipped goat cheese & blueberries

Oyster Rockefeller*

east coast oysters baked with herbs, parmesan & roasted garlic

Soups & Salads

Aerie Caesar Salad ^V

house dressing, ritz gremolata, lettuce ash

Arugula & Apple Salad ^{GF DF V}

granny smith apples, cider vinaigrette, pine nuts & ancient grains

Roasted Butternut Squash Soup ^{GF V}

roasted garlic, soft herbs

Entrées

Seared Scottish Salmon* ^{GF}

wild rice pilaf, toasted pecan beurre blanc

Carving Stations

Turkey Breast* ^{GF DF}

sweet & sour cranberries

Honey-Ham* ^{GF DF}

baked ham with bourbon-honey glaze

Porchetta* ^{GF DF}

slow-roasted pork belly, chorizo, chimichurri

Sides

Gratin D'Utah ^{GF V}

shredded potatoes, brown butter, green onion, sour cream, cornflake crust

Roasted Sweet Potatoes ^{GF DF V}

lemon fluff

Grilled Broccoli ^{GF V}

bacon & fontina fondue

Green Bean Almondine ^{GF DF N}

green beans, beurre blanc, toasted almonds

Old Fashioned Stuffing

fresh sage, orange zest

From the Snowbird Bake Shop

Pumpkin Pie

Cinnamon Apple Cake Roll

Turtle Cheesecake ^N

Bourbon Chocolate Pecan Tart ^N

Lemon Meringue Tartlets

Raspberry Hazelnut Linzer Bars ^N

Red Velvet Whoopie Pies

Pumpkin Chocolate Chip Cookies

Amoretti Cookies ^{GF N}

Cheesecake Brownies

Trio of Chocolate Mousse ^{GF}

Coconut Panna Cotta ^{GF DF V}

Chocolate Hazelnut Cream Puffs ^N

Apple Cranberry Crisp

with Chantilly Crème

Executive Chef
Cody Maxwell
Executive Pastry Chef
Jessica Shelton



Seating in The Aerie
Reservations Required:
Online at www.snowbird.com
or by calling 801-933-2181

^{DF} Dairy-Free ^{GF} Gluten-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 food-borne illness. Consult your physician or public health official for further information.