

Thanksgiving Buffet

Executive Chef Bruce Phillips
Pastry Chef Anna Hirst

Appetizers

**International & Local
Beehive Cheese Co. Display** **V**
assorted crackers

Seasonal Fruit Kebab Display **GF DF V**

Soups and Salads

**Oven-Roasted
Butternut Squash Soup** **GF V N**
crème fraîche, chives, walnut oil drizzle

Hearty White Bean-Kale Soup **GF DF V**

Spinach Salad* **GF**
bacon bits, red onions, Mandarin oranges, strawberries,
mushrooms, chopped eggs,
oven-roasted garlic-balsamic vinaigrette

Tri-Color Quinoa **GF V**
fire-grilled vegetables

Amuse-Bouche

**Caramelized Onion-Goat Cheese
Phyllo Cups** **V**
raspberries, chives

Blackened Ahi Tuna Crostini*
spicy mayo, flavored tobiko

Stuffed Peppadews **V**
Boursin cheese

Mini Crêpes **V**
asparagus

Deviled Eggs* **GF DF**
crevette shrimp

Carving Station

Beer-Braised Beef Brisket*
green peppercorn demi-glace,
cheesy noodle popovers

Desserts

New York Cheesecake **V**

Banana Crème Pie **V**

Dark Chocolate Mousse Parfaits **GF**

Pumpkin Bread Pudding **V N**
buttermilk syrup

Salted Caramel Crème Brûlée **GF**

Coconut Fruit Tart **V N**

Snowbird Signature Carrot Cake **V**

Pumpkin Rum Roll **V**

Entrées

Slow-Roasted Turkey*
cranberry-orange-mint relish, cheddar cheese smashed
red potatoes, turkey gravy

Savory Stuffing **V**
Granny Smith apples, Medjool dates

Seared Salmon*
dill beurre blanc, brown and wild rice pilaf

Applewood Smoked Ham*
fire-grilled pineapple, bourbon glaze

Sides

Broccoli-Cauliflower au Gratin **V**

Green Bean Casserole **V**
deep-fried onions

Whipped Yams **GF V**
toasted marshmallows

Shaved Brussels Sprouts **GF DF V**
garlic, onions

Mini Peach Cobblers **V**

Chocolate Ginger Cheesecake Bites **V**

Assorted Holiday Cookies

Flambé Station

Bananas Foster **GF V**
vanilla ice cream

Kids' Station

Vanilla Ice Cream Cones
chocolate sauce, rainbow sprinkles

DF Dairy-Free **GF** Gluten-Free **V** Vegetarian **N** Contains Nuts or Nut Oils

November 22, 2018
11 am – 7 pm

Reservations: 801.933.2181
or In-house Ext. 5700

Adults \$52 Children 6-12 \$28
(Tax & gratuity not included.)

The Cliff Lodge, Level L1
Snowbird Entry 4

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.

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

THE ATRIUM

