



Starters

Butternut Squash Bisque (GF) (V)

maple crème fraîche

or

French Onion Soup

croûton, melted Gruyère

Salads

Beet and Chicory (GF) (V)

chèvre, pecans

or

Classic Caesar

lemony anchovy dressing, Asiago,
rustic bread croûtons

or

Simple Salad (V)

house vinaigrette,
rustic bread croûtons

Entrées

Herb-Roasted Turkey Roulade*

cornbread and sausage stuffing,
mashed potatoes,
glazed squash, haricots verts,
cranberry chutney, gravy

or

Potato-Crusted Salmon* (GF)

sautéed spinach,
creamy mustard-dill sauce

or

American Kobe Bavette Steak* (GF)

fingerling potatoes, greens,
shallot crust, red wine demi-glace

or

Stuffed Pork Loin*

herbed spätzle, spinach,
pickled mustard seed vinaigrette

Sweets

Pumpkin Pie (V) (N)

honey-pecan brittle,
bourbon whipped cream

Chocolate Silk Pie (V) (N)

mascarpone crème, hazelnuts

Coconut Panna Cotta (GF) (N)

marmalade and olive oil

ADULTS: \$49 KIDS \$24 (TAX AND GRATUITY NOT INCLUDED)

THE LODGE AT SNOWBIRD, POOL LEVEL, EXECUTIVE CHEF RJ PETERSON
THURSDAY NOVEMBER 28, 2019. 4-9 P.M.

RESERVATIONS RECOMMENDED: 801-933-2181 OR EXT. 3042

(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 health care official for further information.

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