

Thanksgiving Dinner

November 28, 2019
11 am to 8 pm

Soup

Spiced Pumpkin Bisque | *GF V*
Kentucky Bourbon Cream

Corn & Clam Chowder
Peppered Bacon

Starters & Salads

Old Fashioned Relish Tray | *GF V*
Pimento Mayonnaise

Deviled Eggs | *GF V*

Fresh Fruit Cocktail | *GF DF Vg*
Maraschino Cherry Syrup

Grandmother's Chicken Salad
Crackerbread

Shrimp Salad | *GF*
Lemon-Dill Dressing

Air-Dried Meats & Smoked Cheese
Parmesan Crackers

Wedges of Baby Iceberg '71 Style | *GF*
Grape Tomatoes, Bacon, Blue Cheese

Arugula & Kale Salad | *GF DF Vg N*
Dried Pear, Cranberry Raisins, Almonds,
Orange Vinaigrette

Mixed Nuts | *GF DF Vg N*
Spiced Smoked Salt

Crusty French Bread | *V*
Sweet Cream Butter

Carvery

Snake River Farms Strip Loin of Beef | *GF*
Tarragon Jus, Creamed Horseradish

Rosemary-Scented Roasted Pork Loin | *GF DF*
Apple Chutney

Traditional Favorites

Thyme-Rubbed Roasted Tom Turkey | *DF*
Natural Pan Gravy, Cranberry Relish

Sage & Walnut Dressing | *N*

Ginger-Poached Shrimp & Scallops | *DF*
Coconut Curry, Cous-Cous

Chive Mashed Potatoes | *GF V*

Roasted Acorn Squash | *GF V*
Vermont Maple Glaze

Green Beans & Forest Mushrooms | *GF V*
Roasted Garlic Brown Butter

Midwestern Wild Rice | *GF DF VN*
Hazelnuts, Shaved Brussels Sprouts

Butternut Squash Salpicon | *GF V*
Carrots, Onions, Green Peppers

White Cheddar Mac & Cheese | *GF V*
Toasted Parsley Breadcrumbs

Desserts

Pumpkin Pot De Crème | *GF V*

Petite Apple Brown Betty | *V*

Pumpkin Crème Roll | *V*

Mini French Silk Pie | *VN*

Mini Banana Cream Pie | *V*

Mini Cream Horns | *V*

Coconut Fruit Tarts | *VN*

Pumpkin Cheesecake | *V*

New York Cheesecake | *V*

Double Chocolate Mousse Cups | *GF*

Assorted Holiday Cookies | *V*

GF Gluten-Free *DF* Dairy-Free *V* Vegetarian
Vg Vegan *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 8 or more.

Adults \$50
6-12 years \$27
5 & under Free

Reservations recommended:
801.933.2025 or Ext. 5160
or restaurants.snowbird.com

The Cliff Lodge
Level L2, West Wing
Snowbird Entry 4

