

THURSDAY, NOVEMBER 28, 2019

Thanksgiving Buffet

THE AERIE, THE CLIFF LODGE, LEVEL 10, SNOWBIRD ENTRY 4

Available from 11 a.m. – 8 p.m. Adults \$62 Kids (6-12) \$33 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 Roasted Garlic
& Herb-Encrusted Beef Tenderloin* ^{GF}
natural jus

soup

Roasted Butternut Squash & Chipotle Pepper ^{GF} ^V
promontory cheddar cheese
Cream of Parsnip
potato & leek

appetizers

Deviled Eggs ^{GF} ^V
Charcuterie
cured meats, smoked salmon, artisan cheeses
House-Made Pimento Cheese ^{GF} ^V
Pickled Beet & Boursin Cheese Spread* ^{GF} ^V
White Bean & Roasted Garlic Hummus ^{GF} ^{DF} ^V
Rock Crab, Baby Artichoke, and Spinach Dip
crostini, flatbread & tortilla chips

salads

Cucumbers, Fennel & Red Onions ^{GF} ^{DF} ^V
tarragon vinaigrette
Broccoli & Shaved Brussels Sprouts
Caesar Salad ^{GF} ^N
toasted almonds & parmesan cheese
Cabbage "Tabbouleh" Salad ^{GF} ^{DF} ^V

entrées

Herb-Rubbed Turkey* ^{GF}
caramelized apple & onion gravy,
cranberry-ginger relish
Miso Glazed Salmon ^{GF}
seven spiced-roasted carrots & broccoli
Tea-Braised Pork Shoulder ^{DF}
roasted butternut squash & sage
Elk Stew ^{GF}
roasted wild mushrooms, tomatoes &
garlic-herbed fingerling potatoes
Roasted Trout ^{GF}
lentils, brown butter leeks, charred preserved lemon
Mushroom Ravioli ^V
roasted tomatoes, herbed brown butter

side dishes

Beehive Cheddar & Scallion Home-Style
Mashed Potatoes ^{GF} ^V
skin on
Sweet Potato Casserole ^{GF} ^V
toasted marshmallows
Tarragon Creamed Corn ^{GF} ^V
Baked Macaroni & Cheese ^V
Green Bean & Mushroom Casserole ^V
fried onions
Brown Rice, Kale & Cranberry Pilaf ^{GF} ^V
Celery, Leek & Onion Brown Butter Bread Stuffing ^V
Honey-Glazed Brussels Sprouts & Roasted Parsnips ^{GF} ^V
Assorted Breads from Stone Ground

seafood

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

kids' buffet

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

desserts

Pumpkin Pie ^V
Southern Pecan Pie Bars ^V ^N
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
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

beverages

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

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