

THURSDAY, NOVEMBER 25, 2021

THANKSGIVING BUFFET

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

Available from 11 am – 8 pm Adults \$69 Kids (6-12) \$35 Kids 5 and under free.

Reservations highly recommended: restaurants.snowbird.com, (801) 933-2181 or ext. 5500

CARVING STATION

Snake River Farms Kurobuta Ham* ^{GF} ^{DF}
honey-thyme glaze
Roasted Garlic & Herb-Encrusted
Double R Ranch Beef Tenderloin* ^{GF}
natural jus

SOUP

Roasted Butternut Squash & Chipotle Pepper ^{GF} ^V
promontory cheddar cheese
Cream of Parsnip, Potato & Leek ^{GF} ^V

APPETIZERS

Deviled Eggs* ^{GF} ^V
Charcuterie*
marinated olives, smoked salmon,
artisan cheeses
House-Made Pimento Cheese ^{GF} ^V

SALADS

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

ENTRÉES

Herb-Rubbed Turkey* ^{GF}
caramelized apple & onion gravy,
cranberry-ginger relish
Honey & Soy Glazed Salmon* ^{DF}
seven spiced-roasted carrots & broccoli
Chili-Braised Pork* ^{GF} ^{DF}
roasted butternut squash & pickled chilis
Elk Meatballs*
madeira gravy, rice pilaf
Parmesan & Garlic Crusted Halibut* ^{GF}
fennel & leek cream

SIDE DISHES

Beehive Cheddar & Scallion Home-Style
Mashed Potatoes ^{GF} ^V
Sweet Potato Casserole ^{GF} ^V
toasted marshmallows
Tarragon Creamed Corn ^{GF} ^V
Baked Macaroni & Cheese ^V
Green Bean & Mushroom Casserole ^V
fried onions
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, 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
Caramel Pecan Pie Bars ^V
Chocolate Chess Pie ^V ^N
Assorted Holiday Cookies ^V
Lemon Meringue Tartlets ^N
Coconut Fruit Tart ^V
Flourless Dark Chocolate Decadence Cake ^{GF} ^V ^N
Egg Nog Crème Brûlée ^{GF} ^V ^N
Pumpkin Cream Cheese Roulade ^V ^N
Trio of Chocolate Mousse ^{GF} ^N
Chocolate Caramel Cupcakes ^V ^N
Red Velvet Whoopie Pies ^V ^N
Gingerbread Panna Cotta ^{GF} ^N
spiced crème chantilly

BEVERAGES

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

EXECUTIVE CHEF KEN SCHLINGER EXECUTIVE PASTRY CHEF JESSICA SHELTON

^{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.

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