

Give Thanks

Thanksgiving Dinner

Appetizers

Platter of all four selections served family-style

Goat Cheese Tartlet

phyllo shell, caramelized onion, fresh raspberry, chive

Blackened Ahi Tuna*

siracha aioli, tobiko, crostini

Pickled Deviled Eggs* GF

fresh herbs, paprika, lemon zest

Smoked Salmon Canapés* GF

cucumber, dill cream

Soup

Roasted Butternut Squash GF V

crème fraîche, chives

Sides

Both included, served family style

Green Bean Casserole V

crispy fried onions

Savory Stuffing V

Granny Smith apples, Medjool dates

Executive Chef

Bruce Phillips

Pastry Sous Chef

Maddie Raffael

Nov. 26, 2020 11 am – 6 pm
Adults \$59 Children 6-12 \$29

The Cliff Lodge, Level L1
Snowbird Entry 4



Seating in The Atrium, Golden Cliff,
Eagle's Nest & Magpie Room

Reservations Required:
Online at www.snowbird.com
or by calling 801-933-2181

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.

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