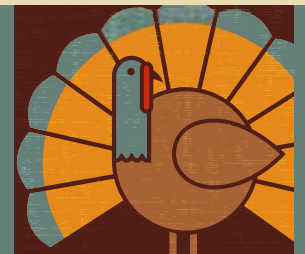


# Thanksgiving Dinner

The Atrium

The Golden Cliff

The Eagle's Nest



## Appetizers

**International & Local Beehive Cheese Display**  
assorted baguettes

**Fresh Seasonal Fruit Display** **DF** **GF** **V**

**Deviled Eggs\*** **GF**  
crevette shrimp

**Roma Tomato, Fresh Mozzarella  
& Pesto Bruschetta** **V**  
asiago basil chiffonade, reduced balsamic glaze

**Smoked Salmon Canapes\***  
dill cream

**Caramelized Onion-Goat Cheese Phyllo Cup** **V**  
fresh raspberry, chives

**Ahi Tuna Poke Bowls\***  
tri-colored quinoa, shredded cabbage,  
seaweed salad

## Soup & Salads

**Smoked Tomato Bisque** **DF** **GF** **V**

**Spinach Salad\*** **GF**  
bacon bits, sliced red onions, strawberries,  
mandarin oranges, mushrooms, chopped eggs,  
oven roasted garlic balsamic vinaigrette

**Waldorf Salad** **GF** **V**

## Entrées

**Seared Salmon\***  
fresh dill beurre blanc

**Bourbon-Glazed Ham\*** **GF**  
fire-grilled pineapple, maraschino cherries

## Carving Stations

**Slow-Roasted Rosemary Encrusted  
Prime Rib of Beef\***  
au jus, creamy horseradish sauce, Yorkshire pudding

**Slow-Roasted Turkey\***  
cranberry orange mint relish

## Sides

**Whipped Yams\*** **GF**  
toasted marshmallows

**Oven-Roasted Butternut Squash** **GF** **V**  
crème fraîche

**Broccoli Cauliflower Au Gratin** **V**

**Green Bean Casserole** **V**  
deep fried onions

**Crispy Brussels Sprouts\*** **DF** **GF**

**Savory Stuffing** **V**  
granny smith apple, dates

**Brown Wild Rice Medley** **V**

**Applewood-Smoked Bacon Leek Mashed Potatoes\***  
turkey gravy

## Desserts

**Pumpkin Pie** **V**

**Caramel Pecan Pie Bars** **V** **N**

**Salted Caramel Crème Brûlée** **GF** **V**

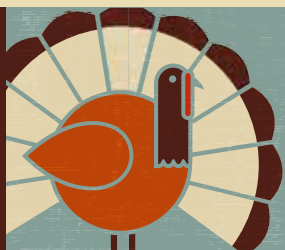
**Red Velvet Cake** **V**  
cream cheese frosting

**Apple Brown Butter Crumble** **V**  
vanilla bean anglaise

**New York Cheesecake** **V**

**Assorted Holiday Cookies** **V**

**Assorted Brownies** **V**



*Executive Chef*  
**Bruce Phillips**

*Executive Pastry Chef*  
**Jessica Shelton**

**Nov. 25, 2021**

11 am – 6 pm

Adults \$64 Children 6-12 \$32

The Cliff Lodge, Level L1  
Snowbird Entry 4



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

Reservations Required:  
Online at [www.snowbird.com](http://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.

**DF** Dairy-Free **GF** Gluten-Free **V** Vegetarian

\*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.