



THANKSGIVING DINNER

Thursday, November 26

12 PM – 8 PM

BEGINNINGS

ROASTED PARSNIP BISQUE

Pickled Celery Relish

Or

ARUGULA SALAD

Pepita, Cranberry, Shaved Parmesan, Pickle Red Onion, Roasted Apple Vinaigrette

THE FEAST

TRADITIONAL TURKEY DINNER

Herb & Citrus Brined Roasted Turkey Breast, Bread Stuffing, Whipped Potatoes, Niblet Corn
Sugar Snap Peas, Pan Gravy, Fresh Cranberry Marmalade

Or

SLOW ROASTED BISON ROUND

Herb Roasted, Bread Stuffing, Whipped Potatoes, Niblet Corn, Sugar Snap Peas, Red Wine Reduction

Or

SUMAC ROASTED HEIRLOOM CARROTS

Confit of Winter Mushrooms, Olive Oil Dust, Watercress, Tarragon Pistou

Or

DIVER SEA SCALLOPS

Seared, Roasted Winter Beets, Radish, Spinach Crème

CONFECTION

WHIPPED PUMPKIN SPICED MASCARPONE

Fresh Berries, Berry Gel, Cookie Crumbles

\$45 PRIX FIXE

Reservations Required

307-353-2300 x 1368

Resort Executive Chef Chris Park

*Menu item maybe order undercooked or may contain raw or undercooked ingredients. Consuming Raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.