



BRANDING IRON

THANKSGIVING DINNER

Thursday, November 25 12 PM – 8 PM

BEGINNINGS

BUTTERNUT SQUASH AND APPLE SOUP

candied hazelnuts, spiced cider reduction

or

AUTUMN BABY GREENS

pears, feta cheese, radish, walnuts, herb Dijon dressing

THE FEAST

TRADITIONAL TURKEY DINNER

maple brined turkey, crème fraiche mashed potatoes, herb and focaccia stuffing

crisp brussel sprouts with slab bacon, whiskey gravy

or

HERB MARINATED ROASTED LEG OF LAMB

hasselback potatoes, roasted broccolini with smoked garlic

herb gremolata, mint peppercorn jus

or

GRILLED CAULIFLOWER STEAK

roasted root vegetables, sunflower seed pesto, roasted carrot puree

or

FAROE ISLAND SALMON WELLINGTON

puff pastry, spinach and artichoke hearts, cauliflower puree, roast cauliflower, tarragon cream

SWEETS

PUMPKIN PANNA COTA

huckleberry gelee, graham cracker crumbles, vanilla whipped cream

or

APPLE COBBLER

candied walnuts, buttermilk crust, vanilla bean ice cream

or

REEDS ICE CREAM

ask your server about today's seasonal flavors

\$59 PRIX FIXE

\$25 for Children 12 and under

Reservations Required 307-353-2300 x 1368

*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.