

# Thanksgiving Dinner

Thursday, November 28 • Seatings from 1 pm - 7 pm

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## SALAD BAR

### Winter Salad

kale, arugula, dried cranberries,  
pomegranate seeds, sweet onion,  
feta cheese GF

### Three Sisters Salad

boston, escarole and frisée salads,  
fennel, pearl tomatoes, aged pecorino GF

### Roasted Beet Salad

arugula, goat cheese,  
candied walnuts GF

## SIDES

### Country Bread and Cornbread Stuffing

traditional stuffing with fresh sage V

### Honey Shallots Herb Glazed Carrots

fresh dill, local honey GF, DF, V

### Orange Ginger Cinnamon Sweet Yams

oregon maple syrup GF, DF, V

### Roasted Garlic Yukon Mashers

butter, butter and more butter GF, V

### Three Cheese Mac & Cheese

white cheddar, pepper jack and  
parmesan GF, V

### Oregon Mushroom and Green

#### Beans Medley

hazelnut butter GF, V

## SEAFOOD BAR

### Maple Oak Smoked Salmon

capers, onions, chopped eggs GF

### Old Bay Poached Shrimp

bloody mary cocktail sauce,  
lemon wedge GF

### Dungeness Crab Cakes

mascarpone, fennel, peppers  
mango mustard sauce

## CARVING STATIONS

### Slow Roasted Whole Turkey

orange zest cranberry sauce, old  
fashion gravy GF

### Honey Glazed Ham

local honey and brown sugar  
glaze GF, DF

### Top Round Roast

oregon pinot noir reduction GF, DF

## KIDS FAVORITES

### Chicken Tenders

### Macaroni & Cheese V

Fresh Fruit & Vegetables GF, DF, V

Roasted Yukon Potatoes GF, DF, V

## DESSERT

### Old Fashioned Apple Pie

cinnamon whipped topping

### Gluten Free Chocolate Cake

raspberry coulis

Traditional Pies | Pumpkin and Pecan

chantilly cream



\$120 per person | \$45 ages 7 - 14 | Complimentary ages 6 and under

