

Thanksgiving Dinner

Thursday, November 27 • Seatings from 1 pm - 7 pm

SOUP & SALAD BAR

CIOPPINO STEW

mussels, clams, cod, fish fume, grilled toast points

BUTTERNUT SQUASH SOUP

roasted butternut squash, leeks, cardamom, vanilla mascarpone, candied walnuts GF, V

WINTER SALAD

winter greens, frisée, dried cranberries, pomegranate seeds, sliced pink lady apples, rogue blue cheese, sherry shallot vinaigrette GF, V

THREE SISTERS SALAD

frisée, fennel, shaved brussels sprouts, radicchio, orange segments, pickled shallots, blackberry & nutmeg vinaigrette GF, V

ROASTED BEET SALAD

arugula, goat cheese, candied pistachios, red wine vinaigrette GF V

SIDES

COUNTRY BREAD AND CORNBREAD STUFFING

traditional stuffing with fresh sage V

HERB GLAZED CARROTS

sherry maple gastrique GF, V, DF

ORANGE CINNAMON SWEET YAMS

oregon vanilla maple syrup, candied walnut toffee GF, V

ROASTED GARLIC YUKON MASHERS

roasted garlic, butter GF, V

CREAMY MAC & CHEESE

blend of 5 cheeses V

GARLIC GREEN BEAN MEDLEY

oregon mushroom marmalade, hazelnut crunch GF, V, DF

SEAFOOD BAR

SMOKED SALMON ROULADE

herbed cream cheese, pickled dill, smoked salmon GF

OLD BAY POACHED SHRIMP

bloody mary cocktail sauce, lemon wedge GF

ALASKAN KING CRAB CAKES

fennel, peppers, chimichurri aioli

CARVING STATIONS

SLOW ROASTED WHOLE TURKEY

orange zest cranberry sauce, red eye gravy

HONEY GLAZED HAM

local honey and brown sugar bourbon jus DF

ROSEMARY PRIME TENDERLOIN

oregon pinot noir reduction GF, DF

KIDS FAVORITES

CHICKEN TENDERS

MAC & CHEESE V

FRESH FRUIT & VEGETABLES GF, DF, V

ROASTED YUKON POTATOES GF, DF, V

DESSERT

OLD FASHIONED APPLE PIE CRUMBLE

cinnamon whipped topping V

GINGER SNAP TART

grand marnier liquor mousse, local berry compote V

GLUTEN-FREE CHOCOLATE CAKE

cranberry coulis GF, V

TRADITIONAL PIES | PUMPKIN & PECAN

chantilly cream V



\$120 per person | \$45 ages 5 - 14 | Complimentary ages 4 and under
Tetherow Members receive a 15% discount

