



**THANKSGIVING DINNER**

**Thursday, November 24<sup>th</sup>**

**12 PM – 8 PM**

**BEGINNINGS**

**BUTTERNUT SQUASH AND APPLE SOUP**

candied walnuts, spiced cider reduction

or

**AUTUMN BRUSSEL SPROUT SALAD**

apples, blue cheese, radish, almonds, herb Dijon dressing

**THE FEAST**

**TRADITIONAL TURKEY DINNER**

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

brown sugar 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

**TWICE-BAKED BUTTERNUT SQUASH**

candied walnuts, cranberry, cashew cheese

or

**IDAHO RAINBOW TROUT**

crab salad, apple and sweet potato hash, fennel, brown butter

**SWEETS**

**PUMPKIN CHEESECAKE**

huckleberry compote, graham cracker crust, vanilla whipped cream

or

**APPLE COBBLER**

buttermilk crust, vanilla bean ice cream

or

**REEDS ICE CREAM**

ask your server about today's seasonal flavors

**\$65 PRIX FIXE**

**\$25 for Children 12 and under**

Reservations Required 307-353-2300 x 1368

*Executive Chef Mr. Kevin*

*Sous Chef Beth Deihl*

*Parties of 7 or more may be entitled to a 19% service charge.*

*4 Separate Check Maximum Per Party*

*\*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*