POWDER CACHE

THANKSGIVING DINNER

November 26, 2026

1 PM - 6 PM

BEGINNINGS

CHOOSE ONE

3 SISTERS STEW

Winter Squash, Red Beans, Corn, Pepitas, Chives

AUTUMN HARVEST SALAD

Baby Kale, Dried Cranberry, Shaved Green Apple, Wild Rice,
Candied Pecans, Honey-Walnut Vinaigrette

THE FEAST

CHOOSE ONE

TRADITIONAL TURKEY DINNER

Maple Brined Turkey, Crème Fraiche Mashed Potatoes, Herb Focaccia Stuffing
Honey & White Balsamic Brussels Sprouts, Whiskey Gravy

BONE-IN PORK CHOP

Maple Brine, Creamy Polenta, Spiced Honey Baby Carrots, Huckleberry Mostarda, Cider Jus

VEGETARIAN SHEPPHERDS PIE

Winter Vegetable, Peas, Cashew Puree, Red Wine Jus
Mashed Potato, White Cheddar

BROILED SALMON

Roasted Beets, Dill-Pickled Cucumbers, Potato Pave,
Horseradish Crema

SWEETS

CHOOSE ONE

OLIVE OIL PUMPKIN CAKE

Salted Maple Cream

CRANBERRY APPLE CRISP

Oatmeal Streudel, Vanilla Bean Ice Cream

REEDS ICE CREAM

Honey Comb Crunch, Huckleberry, Chocolate

$70 PRIX FIXE

$25 Children 12 and under

Reservations Highly Recommended 307 353-2300 x 1368

Executive Chef Mr. Kevin

Sous Chef Freeman Scroggie

Parties of 7 or more may be subject to a 20% service charge.
2 Separate Check Maximum Per Party

**Menu items may be ordered 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