POWDER CACHE

THANKSGIVING DINNER

November 27, 2025

12 PM - 8 PM

BEGINNINGS

CHOOSE ONE

POTATO LEEK SOUP

Roasted Garlic Oil, Heirloom Potato Chips, Chive

KALE AND PECAN SALAD

Baby Kale, Local Honey, Pecan Vinaigrette, Fried Capers, Watermelon Radish

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, Sweet Potato and Fennel Hash, Apple Chutney, Lardons, Cider Jus

GRILLED BUTTERNUT SQUASH

Parsley-Caper Relish, Beetroot Hummus, Pea Shoots

BROILED SALMON

Roasted Tomato-Bell Pepper Coulis, Toasted Almond, Tarragon Vinaigrette,
Garlic Roasted Broccolini, Crispy Fingerling Potato

SWEETS

CHOOSE ONE

PUMPKIN CHESTNUT GINGERBREAD

Toffee Sauce, Whipped Cream

CRANBERRY APPLE CRISP

Salted Caramel Sauce, Whipped CreamOatmeal 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