

THE CABIN

THANKSGIVING BUFFET 11 – 8pm

Adult \$70 / Young Adult \$ 50 / Children under 5 FREE

SOUP & SALAD

Oven Roasted Butternut Soup **GF/VF**

Mixed Green Salad **GF/VF**

Cherry tomatoes, cucumbers and tri colored carrots with chefs choice of dressings

Creamy Fruit Salad

Seasonal fruits with sweet vanilla whipped cream

Selection of Domestic and Imported Cheeses
with Assorted Cracker Collection

MAIN COURSE

Sliced Herb Oven Roasted Turkey Breast **GF**

Slow Roasted Herb Encrusted Chef Carved Prime Rib **GF**

Orange Scented Hot Smoked Salmon **GF**

SIDES

Classic Green Bean Almondine **GF/VF**

Bourisin Yukon Gold Whipped Potato **GF**

Maple Sausage and Sage Stuffing

Orange Scented Cranberry Sauce **GF/VF**

Turkey Gravy

Selection of Breads & Rolls, Oils and Balsamic Vinegar

DESSERTS

Whipped Cream, Hot Fudge & Caramel Sauce

Pumpkin Pie

Blueberry Pie

VF VEGETARIAN FRIENDLY | GF GLUTEN FRIENDLY | GFO GLUTEN FRIENDLY OPTION

*These items may be served raw or under-cooked or contain raw or under-cooked ingredients. Fish dishes may contain small bones. Consuming raw or under-cooked meats, poultry, shellfish, seafood, or eggs may increase your risk of foodborne illness.

