

Thanksgiving Menu

Kokopelli Ballroom | 11:30am-6:30pm
\$74 for Adults, \$63 for Seniors, \$39 for Children (6-14), 5 & under free

STARTERS

Charred Gulf Shrimp Cocktail

Braised Lamb Riblets, Thyme Chimichurri

Utah Cheese Board & Charuterie Display, Dried Fruit, Candied

Nuts, and Artisan Breads

Seasonal Fruit Display

Utah Honey Infused Yogurt

Pumpkin White Chocolate Dip with House Cinnamon Graham

Crackers



SOUP & SALAD

Smoked Chicken and Wild Rice Soup

Turnip and Leek Bisque

Cous Cous Salad - Baby Kale, Shaved Brussel Sprouts, Apple-

Parsnip Vinaigrette, Cranberries, Roasted Butternut Squash,

Pumpkin Bread Croutons

Mix Artisan Lettuce and Arugula Salad -

Blood Orange Vinaigrette, Carrot Ribbons, Shaved Red Onion,

Almonds, Goat Cheese

CARVERY & FISH

Brown Sugar & Molasses Brined Turkey - Cranberry Chutney,

Southern Gravy

Highest Whiskey and Maple Glazed Ham - Whole Grain

Mustard Sauce

Herb & Garlic "Emberred" Prime Rib - Toasted Juniper Au Jus

Fennel Baked Salmon Flageolet Bean Ragout, Basil Gastrique



PASTA STATION

Cheese Ravioli: Prepared to Order

Penne: Prepared to Order

Angel Hair Pasta: Prepared to Order

Classic Italian Sauces

Fresh Vegetables

Parmesan Cheese & Fresh Herbs



SIDES

Golden Whipped Yukon Potatoes

Sweet Potato Casserole with Cranberries, Granola, and

Caramelized Marshmallow

Traditional Turkey Stuffing

Crispy Sausage and Chestnut Stuffing

Green Bean Casserole

DESSERT

Pumpkin Pie

New York Cheesecake

Chocolate Flourless Cake

Canyons Bread Pudding

Apple Cobbler with Vanilla Bean Ice Cream

Pecan Pie



CHILDREN'S MENU

Chicken Tenders and Ranch Dressing

Mini Corndogs

Macaroni & Cheese

Meatloaf & Potatoes

Raw Celery and Carrot Sticks

Banana-Chocolate Chip Pancakes

Holiday Cookies & Brownies

Holiday Abundance of Assorted Candies