



# THANKSGIVING DINNER

November 23, 2023

12 PM – 8 PM

## BEGINNINGS

Choose One

### PARSNIP CREAM SOUP

Toasted Almonds, Tarragon Oil

### WINTER SQUASH PANZANELLA SALAD

Baby Greens, Celery, Radish, 460 Sourdough, Red Wine Vinaigrette  
Fresh-Shaved Parmesan, Balsamic Reduction

## THE FEAST

Choose One

### TRADITIONAL TURKEY DINNER

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

### ROASTED LEG OF LAMB

Herb Marinated, Crème Fraiche Mashed Potatoes, Smoked Garlic Roasted Broccolini  
Herb Gremolata, Mint Peppercorn Jus

### LOADED DELICATA SQUASH

Candied Walnuts, Cranberry, Cashew Cheese

### IDAHO RAINBOW TROUT

Crab Salad, Apple & Sweet Potato Hash, Fennel, Brown Butter

## SWEETS

Choose One

### PUMPKIN PANNA COTA

Huckleberry Compote, Graham Cracker Crumble, Vanilla Whipped Cream

### APPLE COBBLER

Buttermilk Crust, Vanilla Bean Ice Cream

### REEDS ICE CREAM

Ask Your Server About Today's Seasonal Flavors

**\$70 PRIX FIXE**

**\$25 For Children 12 And Under**

Reservations Recommended 307-353-2300 x 1368

*Executive Chef Mr. Kevin*

*Parties of 7 or more may be entitled to a 20% 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*