

POWDER CACHE

THANKSGIVING DINNER

November 28, 2025

12 PM - 8 PM

BEGINNINGS

CHOOSE ONE

PARSNIP CREAM SOUP

Toasted Almonds, Bison Chorizo

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

Yogurt Marinated, Hasselbeck Potatoes, Smoked Garlic Roasted Broccolini
Mint Chimichurri, Natural Jus

LOADED BUTTERNUT SQUASH

Candied Walnuts, Dried Fruit, Cashew Cheese

IDAHO RAINBOW TROUT

Blackened Trout, Crawfish, Butter, Roasted Poblano and Fennel, White Cheddar Grits

SWEETS

CHOOSE ONE

STICKY PUMPKIN-CHESTNUT GINGERBREAD

Toffee Sauce, Whipped Cream

APPLE-HUCKLEBERRY COBBLER

Buttermilk Crust, Vanilla Bean Ice Cream

REEDS ICE CREAM

\$70 PRIX FIXE

\$25 Children 12 and under

Reservations Highly Recommended 307 353-2300 x 1368

Executive Chef Mr. Kevin

Sous Chef Graysen Anyan

Parties of 7 or more may be entitled to a 20% service charge.

4 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