

Skamania Lodge

TRADITIONAL THANKSGIVING DINNER BUFFET

Thursday, November 27, 2008

STARTERS

- assorted country terrines and house smoked meats-*
- fresh dungeness crab with cocktail and remoulade sauces-*
- pine cured smoked salmon, cream cheese, bagel, capers and green onion-*
- northwest smoked trout, teriyaki salmon and poached mussels-*
- peel and eat shrimp and oyster shooters-*
- imported and domestic cheese-*
- goat cheese with tapenade, roasted garlic and grilled pita-*

SALADS

- mixed organic greens and assorted dressings-*
- baby spinach and blue cheese, mushrooms and toasted walnuts-*
- tomato and cucumber salad with feta cheese and greek country olives-*
- antipasta salad with grilled asparagus, egg plant, red peppers, cauliflower and broccoli-*
- white bean salad with prosciutto and basil pesto-*

CARVING STATION

- potlatch salmon with sauce remoulade-*
- slow roasted prime rib of beef with au jus and horseradish sauce-*
- smoked honey cured ham with a raisin pineapple sauce-*

PASTA STATION

- assorted fresh pasta's prepared to order by a uniformed chef-*

ENTREES

- slow roasted and basted tom turkey with apple filbert stuffing,
cranberry orange relish and giblet gravy-*
- five spiced pork tenderloin, pomegranate syrup and apple-pear chutney-*
- shrimp, scallop and crab thermidor-*
- stuffed chicken breast florentine-*
- venison chili with corn bread-*

WITH

- mashed potatoes with aged cheddar cheese-*
- Fresh green beans and marsala glazed carrots-*
- Green curry vegetables with fried tofu-*

DESSERTS

- assorted pies (pumpkin, pecan and apple), cakes, fruit tarts, cobblers-*
- berry crisps, brownies, french pastries-*
- short cakes, baklava, éclairs-*
- chocolate dipped strawberries, petit four-*

Adults \$38.95 / Children under 12 \$19.95