

Thanksgiving Dinner  
The Cascade Room  
Thursday, November 27<sup>th</sup>, 2008  
Noon - 7:30 pm

*-appetizer choice-*

**cold smoked salmon**

*in house cold smoked chinook salmon served on rye toast points with capers, fine chopped egg and green onions with a fresh dill crème fraiche*

*or*

**duck confit en croûte**

*muscovy duck wrapped in pastry with huckleberries and brie cheese, with natural duck jus and port wine syrup*

*-soup-*

**pumpkin curry soup**

*toasted pumpkin seeds and cardomon crème*

*-salad-*

**organic autumn greens and honey glazed pecans**

*with aged gouda cheese, grape tomatoes and apple cider vinaigrette*

*-entrees-*

**slow roasted tom turkey**

*cranberry orange relish, autumn vegetables and apple-filbert dressing with giblet gravy*

**house smoked pork loin**

*marinated and apple wood smoked roasted with bourbon pork jus, apple fig relish, yukon mashed potatoes and autumn vegetables*

**four crusted beef tenderloin**

*roasted and carved, with wild mushroom and cognac cream demi glace over roasted rosemary potatoes with autumn vegetable*

**herb crusted pacific salmon**

*with shallot and fennel cream, three grain pilaf and autumn vegetable*

**spinach and wild mushroom strudel**

*warm chick pea and lentil salad with yogurt cucumber sauce and winter vegetable*

*-dessert trio-*

*-apple tart-*

*with jack daniels bourbon caramel sauce*

*-grand marnier chocolate truffle-*

*-pumpkin pie-*

*with chantilly cream*

Adults \$38.95 / Children: 8-12 \$18.95 / 4-7 \$11.95  
Plus Tax & Gratuity