

Thanksgiving Day Buffet

Reservations are required, call 844-432-4748. Available for overnight hotel guests only.

Starters

Imported and Domestic Cheese **gf**
Antipasto and Crudit  platters **gf/df**
Snow Crab Legs, Peel and Eat Shrimp, Mussels **gf/df**
Fresh Breads
Butternut Squash Soup **gf**

Salads

Mixed Green Salad with assorted dressings
Baby Spinach, Bacon, Candy Nuts, Egg, Warm Cranberry Vinaigrette **gf/df**
Chopped Romaine Caesar **gf**
Roasted Yam & Sweet Potato Salad w/ Candied Bacon, Dried Cranberry, Shaved Brussels Sprouts, Chili Vinaigrette **gf/df**
Winter Grain Salad – Quinoa, Farro, Wheat Berry, Roasted Butternut Squash, Pecans, Baby Kale, Dried Cherry,
Orzo Pasta Salad w/ Shrimp, Tomato, Roasted Garlic, Pesto Dressing

Chef Stations

Herb Crusted Prime Rib **gf/df**
Hills Smoked Ham **gf/df**

Entrees

Apple Cinnamon Pork Loin **gf/df**
Pan Roasted Salmon **gf**
Myer's Rum, Brown Sugar glazed Sweet Potatoes and toasted Marshmallow **gf**
Mushroom Ravioli with Basil Pesto
Braised Bacon and Brussel Sprouts with Honey Butter **gf**
Roasted Root Vegetables with Herb Butter **gf**
Apple Cider-Brined Turkey w/ Giblet Gravy **gf/df**
Boursin Mashed Potatoes **gf**
Cranberry Apple Stuffing
Giblet Gravy **gf/df**

Desserts

Mini Pumpkin and Bourbon Pecan Pie
Eggnog Bread Pudding w. Cinnamon & Cognac Cr me Anglaise
Flourless Chocolate Cake **gf**
French Macarons

\$58 – Adults
\$28 – Ages 8-12
\$18 – Ages 4-7
Free – Ages 3 and under



Skamania Lodge

Please note: Menu subject to change and based on availability of ingredients at the time of service.

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