

Thanksgiving in the Rockies

DINNER BUFFET | 8TH OCTOBER



ROASTED BUTTERNUT SQUASH SOUP STATION

A comforting soup made with roasted butternut squash, served with a delightful cinnamon cream drizzle and topped with toasted pumpkin seeds.

BABY TUSCAN SALAD

Vibrant baby greens combined with vine-ripened tomatoes, crisp cucumber, sweet apples, dried cranberries, and dusted candy pecans for a burst of autumn flavors.

FALL HARVEST SALAD

Fresh garden vegetables paired with a delicious herb dressing and sprinkled with crumbled goat cheese, creating a satisfying blend of textures and tastes.

WILD ROSE CRUDITÉ

An assortment of vegetables served with a roasted garlic dipping sauce that perfectly complements the flavors.

TROPICAL FRUIT PLATTER

Indulge in a refreshing array of tropical fruits, carefully selected for their sweetness and vibrant colors.

INTERNATIONAL CHEESE SELECTION

Sample a variety of international cheeses, paired perfectly with a selection of water crackers.

RUN OF SMOKED SALMON

Savor the delicate flavors of smoked salmon, accompanied by capers, cream cheese, and Bermuda onions.



HOT SELECTION:

YUKON GOLD MASHED POTATOES

A rich and comforting side dish made from creamy Yukon Gold mashed potatoes.

GARDEN SQUASH VEGETABLES

Discover the vibrant flavors of the season with an assortment of fresh garden squash vegetables.

LAKE LOUISE CRANBERRY, SAGE & SAVORY DRESSING

Experience the taste of traditional Thanksgiving with this savory dressing made with cranberries, sage, and a touch of savory spices.

SLOW-ROASTED YOUNG TURKEY BREAST

Indulge in tender, slow-roasted turkey breast, accompanied by a savory turkey jus and fresh cranberry jelly, making it the highlight of your Thanksgiving feast.

BRAISED ALBERTAN BEEF BRISKET

Succulent Albertan beef brisket, braised to perfection and served with a delectable cracked black peppercorn sauce.

FRESH ATLANTIC SALMON

Savor the taste of fresh Atlantic salmon, perfectly grilled and served with a delightful shrimp and dill sauce.

CHEF'S CARVING STATION

Enjoy the rich flavors of hickory-smoked ham, skillfully carved by our talented chef.

CANADIAN ROCKY MOUNTAIN DESSERT SELECTION

Indulge in a decadent array of desserts, including:

Fall Harvest Pumpkin Pie

Brown Sugar Pecan Pie

Milk Chocolate Fountain with diced fruits.

\$55/PERSON + TAX & GRATUITIES.

FREE FOR CHILDREN UNDER FIVE AND UNDER.

