

THANKSGIVING BUFFET

ARTISAN DISPLAY

Antipasti

cured meats, grilled vegetables

Cheese & Honey Board

regional cheeses, alpine honey, dried fruits, rustic bread

CARVING STATION

Herb & Buttermilk-Brined Turkey Breast

pan gravy, cranberry-orange relish

Smoked Turkey Drumsticks

sage & rosemary jus

Maple Glazed Berkshire Ham

stone ground mustard

Cedar Plank Salmon

fennel pollen, citrus beurre blanc

SIDES

Whipped Yukon Gold Potatoes

roasted garlic

Wild Rice & Apple Stuffing

fresh herbs

Candied Yams

pecan streusel

Charred Green Beans

oyster mushrooms, crispy shallots

Honey Roasted Carrots & Parsnips

DESSERTS

Pumpkin Pie

spiced chantilly cream

Bourbon Pecan Tart

Apple Cranberry Crumble

Chocolate Pot de Creme

Holiday Cookies & Mini Pastries

FRESH BREAD

Buttermilk Biscuits

Cornbread

Sourdough Boule

OCEAN & COAST

Chilled Prawns & Snow Crab

cocktail sauce, citrus aioli

Steamed Mussels

chorizo, cider, toasted garlic bread

SOUP & SALAD

Roasted Pumpkin & Sage Soup

brown butter creme fraiche, pepitas

Autumn Greens Salad

local greens, roasted squash, cranberries, pumpkin seeds, maple vinaigrette

Shaved Brussels & Kale Salad

pecorino, pancetta, sourdough crumbs

KIDS FEAST

Chicken Tenders

Tater Tots

Mac & Cheese

Turkey Sliders

Fruit Cups

Thursday, November 26th, 2026 2pm - 8pm

\$120 Per Adult | \$75 Children Under 12

Plus Tax and Gratuity

CASCADÉS