

Thanksgiving 2009 - Keystone Lodge and Spa

Venison Mushroom Soup

Roasted Winter Squash Soup

Tossed Caesar Salad with Pear Tomatoes and Croutons

*Colors of Colorado
mixed greens a selection of vegetables, toppings and dressings*

Tropical Fruit and Citrus Salad

Forest Mushroom a la Greque

Red and Purple Potato Salad with Bacon and Scallions

*Antipasti Platter with Fresh Mozzarella, Prosciutto,
Salami and Marinated and Pickled Vegetables*

*Selection of Poached Shrimp, Crab,
Cured Salmon, Smoked Trout, Green Lip Mussels and Scallops*

Artisan Breads, Crackers and Crostini with Butters, Spreads and Preserves

International and Domestic Cheeses with Fruits and Berries

Entrees

*Herb Roasted Tom Turkey with Giblet Gravy and Cranberry Chutney
Traditional Sage and Apple-Pinon Cornbread Dressing
Whipped Potatoes and Candied Yams*

Braised Buffalo Short-Ribs with Apple-wood Smoked Goat Cheese Polenta

*Chef Carved Colorado Prime Rib of Beef Au jus & Horseradish
Chile Rubbed Pork Loin with Apple Chutney*

Chef prepared Pasta with Sauces of Basil Pesto, Marinara and Roasted Garlic Cream

Colorado Bass with Sage Butter and Laughing Bird Shrimp Relish

Bouquet of Autumn Vegetables

Desserts

*Pastry Chef Ned's Desserts of
Maple Walnut Cheesecake, Caramel Apple Torte, Pumpkin Pie,
Bailey's Chunk Cheesecake, Cinnamon Crème Brulee, Chocolate Raspberry Tart*

\$39.95 Adults, \$19.95 Children 6 to 12, children five and under free