



## Thanksgiving 2011

### Mirador Buffet Menu

#### Appetizers

Shrimp cocktail and crab claws with cocktail sauce  
Mini turkey tea sandwiches with cranberry chutney  
Traditional deviled eggs  
Irresistible stuffed mushrooms

#### Salad & Soup

Mixed greens with dried cranberries, cucumbers  
carrots and shaved red onions  
Butternut squash soup

#### Accompaniments

Traditional herb stuffing  
Oyster stuffing  
Grilled asparagus  
Sautéed brussel sprouts with bacon  
Green bean almandine  
Sweet potatoes with roasted marshmallows  
Yukon gold mashed potatoes  
Baked macaroni and cheese  
Assorted rolls with creamy butter

#### Main Course

Herb roasted turkey with cranberry sauce  
Prime rib carving station with rosemary au jus  
Honey baked ham with maple-honey glaze

#### Dessert

Cherry, pumpkin and apple pie  
Assorted petit fours  
Homemade Chocolate Chip Cookies

\$59 per adult      \$25 per child

Prices do not include tax or gratuity

For reservations please call the 970-569-6361

### Grouse on the Green

#### Three Course Dinner

#### Salad

Baby winter greens, confit butternut squash  
roasted beets & red onions, dried cranberries  
toasted almonds, feta cheese & sherry vinaigrette

#### Main Course

Turkey roulade with wilted spinach, herbed stuffing  
mushrooms & cranberry served on top of creamy  
mashed potatoes & turkey gravy

#### Dessert

Pumpkin pie with nutmeg whipped cream  
& candied pumpkin seeds

\$30 per person

Price does not include tax or gratuity

Also Enjoy the NEW  
Grouse on the Green Winter Menu in  
Addition to the Special Thanksgiving  
Three Course Meal!

For reservations please call the 970-926-2200