

Thanksgiving Buffet

Thursday, November 26, 2009 11:00 AM until 6:00 PM

Salads, Seafood and Soup

Butternut Squash Roasted Pear Bisque with Yellow Corn Crab Fritters
Fall Apple, Celery Root and Fennel Salad with Cider Vinaigrettes
Roasted Beet and Mixed Grain Salad
Crudités Display with Crispy, Pickled and Marinated Vegetables
Domestic, Imported Cheeses with Fresh Fruit and Vegetables
Rustic Breads and Rolls
Whole Poached Salmon with Traditional Accompaniments
Alaskan Crab Legs & Poached Jumbo Shrimp,
Smoked Salmon with South western Rémoûlade
Oysters on the Half Shell with Habanero Mignonette,
Basque Style Poached Mussels

Bishop's Lodge Favorites

Chorizo Stuffed Pork Loin with Ancho Cheddar Potato Gratin
Mustard and Brown Sugar Glazed Salmon with Wild Rice Pilaf
Deconstructed Pumpkin & Pepitas Lasagna with Red Chile Béchamel Sauce
Horseradish Encrusted Prime Rib Roast with Veal Jus, Roasted Garlic and Portobello Mashed Potatoes

Vegetables and Casseroles

Local Honey- Chimayo Chile Glazed Yams with Pecans
Green Bean Casserole with Mushrooms and Topped with Crispy Onions
Sautéed Brussel Sprouts with Pistachios

Carving Stations

All Natural Free Range & Organic Fresh Turkey
Green Chile Brioche and Chorizo Stuffing And Shitake Mushroom Pan Gravy
Apricot and Maple Glazed Smoked Virginia Ham
Cranberry Walnut Chutney

The Dessert Table

The Lodges' Own Apples Apple Pie, Mile High Chocolate Raspberry Cake
Apricot Pecan Turnovers, Cranberry Cheese Cake, Pumpkin Crème Brûlée, Assorted Petit Fours

\$49 Adults ♦ \$19 Children 5 to 12 ♦ \$39 Seniors 65 and up
(Tax and Gratuity not included ♦ 20% gratuity added for parties of 5 or more)

L a s F u e n t e s
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