Thanksgiving Grand Buffet

HOUSE-MADE BITES

Hutterite Duck Prosciutto
Cured Olives, Hutterite Pickled Vegetables, Bitterroot Organic Cured Tomatoes, Tucker Family Farm Cheese, Lefse, Smoked Trout, New Zealand Spinach, 50-Year Balsamic, Organic Olive Oil

Hutterite Chicken Pot Pies

Beet-Cured Scallops
Crispy Pancetta, Sweet Potato Puree, Fried Sage

Stone Crab Claws
Crushed Corn Butter, Saffron Sherry Aioli

Elk Carpaccio
Huckleberry Syrup, Apple Chutney, Brioche Toast

SALADS AND SIDES

Garam Masala Yams
House-Made Bacon Fluff, Candied Walnuts

House-Made Cranberry Sauce

Classic House Green Bean Casserole

Sugar Pumpkin Risotto
Butternut Squash and Parmesan

Whipped Potatoes
Butter, Cream, Salt and Pepper (That's It!)

Candied Chestnut Dressing
Organic Wheat Montana Breads, Organic Vegetables, Locally Grown Sage, Hutterite Chicken-Bone Broth

Caesar Salad
Garlic Parmesan Dressing, The Perfect Croutons, White Anchovies

Roasted Root Vegetables Salad
Golden Raisins, Arugula and Baby Spinach, Spiced Pecans, Oven-Dried Goat Cheese, Pomegranate, Maple-Brown Sugar-Bourbon Vinaigrette

THE MAIN EVENT

Hutterite Turkey Breast and Thighs
Pan Gravy with or without Giblets

Apple-Cider Glazed Ham
Pear Chutney

Bison Tenderloin
Flathead Cherry Demi-Glace

Salt-Baked Whole Salmon
Tarragon Beurre Blanc

SWEET ENDINGS

Mom's Goat Cheese • Pumpkin Cheesecake

ROMBAUER VINEYARDS