

THE COEUR D'ALENE RESORT

# DOCKSIDE

• RESTAURANT •

## THANKSGIVING BUFFET 2017

Served 10:30am - 7:00pm

**Adults**  
**\$39<sup>95</sup>**

**Seniors 65+**  
**\$34<sup>95</sup>**

**Kids 5-12**  
**\$19<sup>95</sup>**

**Kids 4 & under**  
**free**

### Soup & Salad

**Butternut Squash Soup**  
with a sweet cinnamon cream

**Pistachio Pineapple Salad**  
One of our all-time favorites!

**Fall Caesar Salad**  
Crisp, fresh romaine, dried cranberries, pumpkin seeds, parmesan cheese and in-house toasted croutons

**Smoke Salmon & Crêpe Pinwheels**  
Smoked salmon and a dill three-cheese spread rolled in a delicate crêpe

**Shrimp & Crab Pasta Salad**

**Fall Spinach Salad**  
Curried cashews, red onion, blue cheese, diced apple, cranberries, and huckleberry vinaigrette

**Thanksgiving Vegetable Salad**  
Green beans, celery, apples, carrots, peas, tarragon, sour cream dressing

**Cornucopia of Thanksgiving Breads & Rolls**  
Assorted butterflake rolls, sourdough boule, French baguette, pan rustic, wheat rolls, fresh baked Challah, Idaho potato rolls, complete with honey butter and whipped butter

### Chef's Cheese Table

**Brie Cheese with Nuts & Dried Fruits**

**Smoked Gouda, Pepper Jack, Smoked Tillamook® Cheddar, Herb Chèvre Rondelé®**  
with grapes, apples, pears, candied nuts and dried fruits

## Thanksgiving Buffet Entrées

### **Oven-roasted Whole Tom Turkeys**

Basted with our roasted garlic herb butter, hand-carved by our Chef attendant as well as already sliced and ready for that quick bite

**Traditional Cranberry Sauce,  
Pepper Jelly Cranberry Sauce, and our  
Cranberry Pear Chutney**

### **Stuffed Pork Loin**

Cranberry apple sausage stuffing with fresh sage cream sauce

### **Red Wine Braised Kobe Pot Roast**

Slow-roasted Kobe beef with red wine and aromatic vegetables, finished with our rich pan sauce and sour cream horseradish sauce

## Northwest Sides

**Savory Pecan Bread Stuffing**

**Buttery Idaho Mashed Potatoes**

**From Scratch Turkey Gravy**

**Dockside's Favorite Cheddar Cheese  
Cornbread Onion Casserole**

Served in onion rings

**Fresh Green Bean Casserole**

**Broccoli Cheese Casserole**

**Roasted Acorn Squash with  
Maple-Bacon Drizzle**

**Sweet Potatoes with a Candied Pecan Crisp**

## Thanksgiving Kids Table

**Mini Jell-O Parfait**

**Fresh Vegetables &  
Ranch Cup**

**Scrambled Eggs, French  
Toast & Pancakes**  
*Available until noon*

**Chicken Strips**

**Hash Brown Triangles**

**Miniature Mac 'n'  
Cheese Cups**

**Corn Dogs**

**Hamburger Sliders**

**Miniature Popcorn  
Cereal Balls**

**Cookie Lollipops**

**Grilled Cheese Triangle**

## Grand Dessert Buffet

**Dockside Cheesecake**

**Pecan Pie**

**Pumpkin Pie**

**Gluten-free Chocolate Cake**

**Chocolate-covered Strawberries**

**Almond Florentines**

**Apple Pie**

**Chocolate Caramel Peanut Tart**

**Vegan Pot de Crème**

*Executive Pastry Chef Debbie Hime*