

THE MILLY CHALET AT BRIGHTON RESORT PRESENTS

THANKS GIVING



EAT, DRINK AND BE THANKFUL



CARVING STATION

- **HERB CRUSTED ROAST TURKEY**
FROM REDBIRD FARMS, PAN JUS
- **KUROBUTA HAM**
FROM SNAKE RIVER FARMS, HOT HONEY MUSTARD GLAZE
- **WAGYU BEEF COULOTTE**
FROM SNAKE RIVER FARMS, HOUSE STEAK SAUCE

COLD BUFFET

- **JUMBO SHRIMP COCKTAIL**
WITH LEMON
- **HEIRLOOM TOMATO TARTLET**
HERBED RICOTTA
- **FRESH FRUIT PLATTER**
STRAWBERRY CREAM
- **CHIPOTLE SPICED DEVILED EGGS**
BACON & CHIVES
- **LOCAL MEATS & CHEESE**
HOUSE ACCOUTREMENTS
- **GARDEN SALAD**
LATE SUMMER VEGETABLES, BLUEBERRY BALSAMIC & APPLE CIDER VINAIGRETT
- **TOASTED QUINOA SALAD**
ROOT VEGETABLES, POWER GREENS, CRANBERRY, WALNUTS, RADISH & BLUEBERRY BALSAMIC

HOT BUFFET

- **SMOKED TURKEY LEGS**
FROM OUR FAMOUS BRIGHTON SMOKING TEAM, TOMATO COULIS
- **GARLIC MASHED POTATOES**
TURKEY GRAVY & FRESH THYME
- **TRADITIONAL STUFFING**
FRESH SAGE & HOUSEMADE COUNTRY SAUSAGE PAN GRAVY
- **FRIED BRUSSEL SPROUTS**
MAPLE GLAZE, TOASTED MARSHMALLOW & CANDIED WALNUT
- **HARICOT VERT**
MUSHROOM CREAM & CRISPY FRIED ONION
- **COLLIN'S LEGENDARY MAC & CHEESE**
LOCAL CHEDDAR & CRISPY BACON
- **CHICKEN TENDERS & FRENCH FRIES**
RANCH & BBQ SAUCE

DESERTS

- **APPLE, PECAN & PUMPKIN PIES**
- **ASSORTED COOKIES**
- **FRESH FRUIT, KEY LIME, & LEMON MERINGUE TARTLETS**
- **FRESH WHIPPED CREAM & CARAMEL SAUCE**

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

RESERVATIONS RECOMMENDED IN ADVANCE

CHILDREN 6 & UNDER
DINE FOR FREE W/ADULT



BUFFET RUNS FROM
11:00 AM - 5:30 PM

\$65 ADULTS

\$35 YOUTH



Brighton

THURSDAY, NOVEMBER 28TH