

The Fireside

# Thanksgiving

Thursday, November 26, 2020



Come enjoy the bounty of the season

Enjoy choices including a traditional Thanksgiving feast to fresh locally caught seafood.

Dinner: \$32 - \$45 • Children ages 6 to 12: \$19

plus tax and gratuity

Sommelier-selected wine pairings and  
Specialty cocktails will be available

## MENU

**STARTER** Choice of: **Farm Green Salad, or Squash Bisque**

**ENTREES** Choice of:

**Hoh River Steelhead** 39

Horseradish crusted, stewed Palouse lentils, winter seasonal vegetables

**Country Natural Beef Ribeye** 45

Roasted farm potatoes, winter vegetables, maître d'hôtel butter, house demi

**Porter Brined Snake River Farm Pork Chop** 39

Whipped yukon gold potatoes, winter vegetables

**Farm Raised Turkey** 35

Sausage-sage stuffing, whipped yukon potatoes, brussels sprouts,  
cranberry relish, gravy, candied sweet potatoes

**Roasted Acorn Squash** 32

Finnriver quinoa pilaf, roasted foraged mushrooms, vegetable velouté

## DESSERT

Red Dog Farm pumpkin pie or Theo's Chocolate pots de crème



Let us do the cooking for you

We are happy to prepare a traditional Thanksgiving feast for you to enjoy in your own home.

Choose from 3 different package sizes:

**4 guests: \$149 • 8 guests: \$279**

**12 guests: \$359**

## MENU

Locally raised turkey  
sausage-sage stuffing, whipped yukon potatoes  
brussels sprouts, creamed corn  
cranberry relish, gravy, candied sweet potatoes  
pumpkin pie



Reservations beginning  
at 12 noon - 5 pm

For more information visit: [www.portludlowresort.com/the-fireside/](http://www.portludlowresort.com/the-fireside/)  
Call 360.437.7412 to make your reservation

