

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 Rémooulade
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)*

Las Fuentes
restaurant & bar

THE 
BISHOP'S LODGE
RANCH RESORT & SPA