



MENU

THANKSGIVING BUFFET

MAINS

Cedar Plank Salmon • GF, DF

Local Columbia River salmon roasted on a cedar plank to infuse a delicate, smoky aroma

Turkey Breast • GF, DF

Lean turkey breast- responsibly raised, oven-roasted and seasoned simply with fresh herbs

Turkey Leg • GF, DF

Bone-in turkey leg, slow-roasted and lightly seasoned to highlight its natural richness

Smoked Ham • GF, DF

Slow-smoked ham lightly seasoned with natural wood flavors

Beet Wellington • VG, V

Organic beets, spinach and Oregon-foraged mushrooms, in a flaky vegan puff pastry and house-made Dijon

SIDES

Roasted Sweet Potatoes • GF, V

Organic sweet potatoes from local co-op farms, oven-roasted with a light cinnamon glaze

Sautéed Fresh Vegetables • GF, DF, VG

Organic broccolini and baby carrots from Tanimura & Antle family farms, sautéed and seasonally seasoned

Classic House Made Stuffing • GF, DF

Fresh house-baked focaccia bread blended with organic herbs

Mashed Potatoes • DF, V

Creamy organic potatoes finished with fresh organic herbs

Green Bean Casserole • V

Organic green beans in a creamy house sauce, finished with a crisp topping

SALAD

Coastal Harvest Greens • GF, DF, VG

Organic spinach from Commonplace Farm, local mushrooms, organic peas, and carrots with house-made dressing

EXTRAS

House-Made Brown Turkey Gravy | Luis's Famous Cranberry Sauce | House-Made Yeast Roll with Herb Butter

DESSERTS

Each dessert is handcrafted by our in-house pastry chefs

Chocolate Pie • V

Rich dark chocolate custard in a tender, flaky crust — smooth, deep, and quietly indulgent

Pumpkin Pie • V

Classic autumn pie with house-made crust, warm seasonal spices, and smooth organic pumpkin filling

Brown Butter Bread Pudding • V

Warm, spiced bread pudding enriched with golden brown butter

Gluten Free Apple Crumble • GF, V

Chelan Fresh organic Granny Smith apples, baked under a golden, gluten-free oat topping

(GF) – gluten free • (VG) – vegan • (V) – vegetarian • (DF) – dairy free •



A SEASON FOR GIVING BACK



This Thanksgiving, we're honored to share not only a meal but a moment of gratitude that extends beyond our table. A portion of proceeds from this buffet will support **Family Promise of Lincoln County**, a local organization helping families in need find stability, housing, and hope.

At Salishan Coastal Lodge, we believe that true nourishment comes from caring for one another—body, mind, and community. Thank you for joining us in giving back this season.

LOCAL SOURCING GUIDE

At Salishan Coastal Lodge, we're grateful to support and share in the bounty of our local farms and purveyors—sourcing fresh, sustainable ingredients that reflect our commitment to community, wellness, and a healthy planet.

Chelan Fresh – Family farms producing crisp, tree-ripened apples, pears, and cherries grown with care in the fertile valleys of the Northwest.

Tanimura & Antle, Inc. – A pioneer in sustainable agriculture, providing premium lettuces and vegetables grown with environmentally conscious practices.

Farmers Own Organics – A network of organic farmers delivering fresh, seasonal fruits and vegetables from across Oregon and Washington.

Ralph's Greenhouse – Family-owned organic farm specializing in vibrant greens and hearty root vegetables grown without synthetic fertilizers or pesticides.

Foods In Season – Purveyor of wild-foraged mushrooms, berries, and seasonal delicacies sourced directly from local forests and fields.

Commonplace Farm – Small-scale regenerative farm cultivating nutrient-rich produce and herbs with respect for the soil and surrounding ecosystem.

SALISHAN
COASTAL LODGE
BY SCP HOTELS

