THANKSGIVING MENU

SALISHAN
COASTAL LODGE
BY SCP HOTELS

ADULTS – $75 • CHILDREN 4-12 – $35 • 3 & UNDER – COMPLIMENTARY

HOSTED BEVERAGE TABLE X2

MAINS

Herb-Roasted Turkey
Slow-roasted turkey seasoned with herbs.

Cedar Plank Salmon
Fresh salmon roasted on a cedar plank, seasoned with Potlatch seasoning.

Slow-Smoked Ham
Ham with a rich glaze made from local Oregon honey.

Oregon Wild Mushroom Harvest Pie VEGAN
Plant-based pie with locally harvested Oregon wild mushrooms.

SIDES

Herb-Whipped Yukon Potatoes
Creamy Yukon potatoes whipped with herbs.

House-Made Herb Stuffing VEGAN
A comforting blend of artisan bread baked with savory herbs.

Roasted Root Vegetables VEGAN
Seasonal roasted Pacific Northwest root vegetables.

Traditional Sweet Potatoes
Sweet potatoes baked with brown sugar, warm spices, and a toasted marshmallow crust.

Traditional Green Bean Casserole
Green beans folded into a creamy mushroom sauce, topped with a crunchy onion crust.

Autumn Harvest Salad
Fresh, seasonal greens tossed with fall flavors.

Turkey Gravy
Turkey gravy with seasonal spices.

Mushroom Gravy VEGAN
Plant-based gravy with earthy flavors of slow-simmered mushrooms.

Cranberry Sauce
A bright, sweet-tart sauce.

Warm House-Made Rolls with Herb Butter
Freshly baked bread rolls served warm with whipped house-made herb butter.

DESSERT

Classic Pumpkin Pie
Silky, spiced pumpkin pie.

Chocolate Silk Pie
Velvety chocolate silk pie with fruit toppings.

Warm Bread Pudding
Soft, golden bread pudding.