

celebrate  
**THANKSGIVING**  
 DINNER  
 your way

NOVEMBER 28TH, 2024

**WOODCLIFF**  
 HOTEL & SPA

Celebrate Thanksgiving your way at Woodcliff Hotel and Spa—with two incredible dining experiences! Choose between our Grand Ballroom Thanksgiving Buffet or a luxurious 4-course prix fixe menu at Horizons Modern Kitchen & Wine Bar. With festive activities, scenic views, and family fun, it's the perfect way to celebrate and give thanks!

**BALLROOM BUFFET**  
 10:30AM-12PM OR 1:30PM-3PM

\$74++ | \$30 ages 3-12 | under 3 free  
 Reservation is Pre-Paid. Alcohol Not Included

**STARTERS**

- Butternut Squash Bisque
- Spinach Artichoke Dip with Baked Pita
- Shrimp Cocktail
- Winter Greens with dried fruit, maple pepitas, butternut squash and cider vinaigrette
- Baked Brie with Candied Pecans
- Sliced Fruit, Ambrosia Salad
- Warm Wheat Rolls with Honey Butter

**CARVING STATION**

- Spiral Ham with Pineapple Ginger Glaze
- Cedar Plank Salmon with Whole Grain Honey Mustard

**BUFFET**

- Honey Brined Turkey White and Dark Meat, Turkey Gravy, Cranberry Relish
- Braised Beef Short-rib, Celery Root Puree, Crispy Leeks
- Whipped Potatoes with Sour Cream & Chives
- Traditional Stuffing with Chestnuts & Turkey Sausage
- Candied Sweet Potatoes with Marshmallows
- Corn Pudding
- Applesauce
- Aged Cheddar Macaroni & Cheese
- Roasted Fall Vegetables
- Green Beans

**DESSERT**

- Cranberry Cheese Danish
- Spiced nut muffin (pecans)
- Chocolate Orange Croissant
- Pumpkin Pie
- Pecan Pie
- Caramel Cheesecake
- Chocolate Cream Pie
- Apple Pie Cobbler
- Mexican Wedding Cookie Cake (walnuts)
- Apple Cider
- Coffee, Tea, Soda

**RESTAURANT 4-COURSE**  
 PRIX FIXE MENU 12PM-5PM

\$70-\$92++ | Child Mod. \$48++  
 Cancellation Fees Apply, not Pre-Paid. Alcohol Not Included

**STARTERS**

- GLAZED PORK BELLY  
 Carrot-Ginger Puree, Collard Greens  
 Iron Smoke Whiskey Glaze
- SEARED SEA SCALLOPS  
 Creamed Corn Au Gratin, Gruyere, Sage  
 Apple Cider Reduction
- BUTTERNUT SQUASH BISQUE  
 Puffed Rice, Toasted Coconut,  
 Sliced Almonds, Micro Cilantro

**SALADS**

- WINTER GREENS  
 kale, spinach, delicata squash,  
 blue cheese, cranberries, candied pecans,  
 apple cider vinaigrette
- BABY ROMAINE CAESAR  
 Parmigiano Reggiano, White Anchovies,  
 Breadsticks, Pickled Shallots

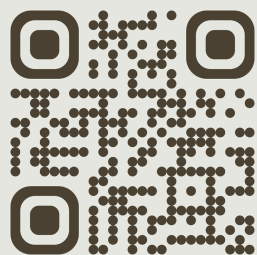
**ENTREES**

- HONEY BRINED TURKEY | 73  
 Whipped Potatoes, Traditional Stuffing  
 Green Beans, Gravy  
 Cranberry-Orange Relish
- PRIME PORK CHOP | 76  
 Apple Butter, Brussels Sprouts  
 Sweet Potato Latke
- SEA BASS | 85  
 Crab Crust, Spinach  
 Lemon Verbena Sauce, Herb Oil
- FILET MIGNON | 92  
 Ginger Honey Carrots  
 Broccolini, Whipped Potatoes  
 Red Wine Demi-glace
- STUFFED ACORN SQUASH | 70  
 Seitan Brisket, Root Vegetables  
 Parsnip Brown Butter Puree  
 Crispy Oyster Mushrooms

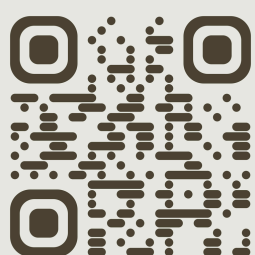
**DESSERT**

- PIE FLIGHT  
 Pumpkin, Apple & Pecan Pie, Whipped Cream  
 Wine Poached Cranberries, Candied Orange
- MIDNIGHT TOWER (GF)  
 Flourless Brownie, Dark Chocolate Mousse  
 Blackberry Mint Jam, Cacao Nibs  
 Valrhona Hot Fudge Sauce
- MASALA CHAI-CHAI PANNA COTTA  
 Maple Sponge, Walnut Puree  
 Pomegranate, Milk Chocolate Sorbet

SCAN TO BOOK YOUR EXPERIENCE



BUFFET



PRIX FIXE

OR CALL 585.248.4825