

The Fireside

# Thanksgiving

Thursday, November 26, 2020

## DINE IN

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

## TAKE OUT

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



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