

Thanksgiving Dinner

THURSDAY, NOVEMBER 26 | 11:30 am, 2:30 pm, 5:30 pm

AMUSE BUCHE

- ~Heirloom Squash Bisque - *cinnamon creme fraiche*
- ~Assorted sweet and savory rolls with traditional and salted maple butter

SALADS (choice of)

- ~Warm Tri-Color Beet Salad - *juniper cured pancetta, hazelnut feta vinaigrette*
- ~Hudson Valley Duck Confit - *belgian endive, blood orange, pickled shallot, mission fig*

ENTREES (choice of)

- ~Rosemary & Thyme Roasted Turkey - *stuffing, haricot vert almondine, housemade gravy*
- ~Cast Iron Seared Ribeye - *classic bearnaise, fingerling potatoes, charred leeks and roasted root vegetables*
- ~Snake River Steelhead - *housemade chive gnocchi, lemon thyme brown butter, kholrabi saute, cranberry gastrique*

DESSERT DUOS (choice of)

- ~Pumpkin Spice Cheesecake & Brandied Pecan Bars - *chantilly cream*
- ~Marionberry Cobbler & Apple Brown Betty - *vanilla bean ice cream, salted caramel*

62 per adult | 20 per child 2 - 12 years of age

To make reservations, please call Cascada at 541.693.5323 Open Table.

Reservations required.



PRONGHORN
BEND, OREGON