



WHITEFACE LODGE

LAKE PLACID • NEW YORK

Thanksgiving GRAND BUFFET DINNER

Crudo Seafood and Shellfish Display

Ceviche | Shrimp Cocktail | Coast to Coast Oyster Selection | Dungeness Crab

Soup

BUTTERNUT SQUASH & APPLE BISQUE

Caramelized Apples | Spiced Pepitas | Cinnamon Cream

PARKER HOUSE ROLLS

Farmer's Market Table

SKYWARD SALAD

Local Greens | Candied Pecans | Beets | Herbed Goat
Cheese | Cranberry Vinaigrette

CHARCUTERIE

Local & Regional Cheese | Breads | Mustards |
Crudités

WEDGE SALAD

NY Bleu Cheese Dressing | Caramelized Apples | Crispy Lardons | Roasted Tomatoes

Chef Gregory's Choices

Herb Encrusted Prime Rib

Fresh Pasta Station

24 Hours Maple Brined Turkey

Seabass and Ratatouille

Accompaniments

Sour Cream and chive whipped potato

Haricot and forested mushrooms

Roasted Brussel Sprouts

Orange and apple cider sweet potato

Cornbread and leek, pear stuffing

Maple glazed roasted vegetables

Chef's Selection of Sweet Treats

3PM-8PM

ADULTS \$89.00 + TAX

\$21.00 CHILDREN 12 & UNDER

20% gratuity will be applied to parties of 8 or more



Reservations required

The background of the entire image is a dense, overlapping layer of autumn leaves. The leaves are primarily maple leaves, showing a variety of colors from bright yellow to deep orange and some hints of red. The lighting is warm, creating a cozy, seasonal atmosphere.

IN- Room Dining Option

Family Style Meal for 4 \$210

Roasted turkey breast, penne alfredo, whipped sour cream and chive potatoes, pear and leak cornbread stuffing, maple glazed roasted vegetables, parker rolls