EMBER AT RED CLIFFS LODGE

THANKSGIVING 2026

Harvest Prix Fixe Coursed Dinner

Thurs., Nov. 26, 2026

$75 per person ($35 kids 12 and under)

Assorted rolls with whipped cinnamon butter

FIRST COURSE

Autumn Apple & Candied Pecan Salad (V · GF- CN)

Crisp orchard apples, dried cranberries, feta, candied pecans, & maple vinaigrette

— and —

Applewood-Smoked Sweet Potato Bisque (GF · V)

Finished with a delicate maple cream

MAIN COURSE

YOUR CHOICE OF:

Herb-Butter Roasted Turkey (GF)

Pan-dripping gravy and cranberry–blood orange sauce

Or

Brown Sugar–Pecan Glazed Ham (GF · DF · CN)

Slow-roasted ham with a caramelized brown sugar and toasted pecan glaze

Or

Maple-Glazed Stuffed Acorn Squash (VG · CN)

Quinoa, wild rice, cranberries, pecans, and fresh herbs

ACCOMPANIED BY

Roasted Garlic Whipped Potatoes (GF · V): Silky potatoes folded with cultured butter, roasted garlic, and fresh chives

Rosemary Focaccia Stuffing (V): Savory focaccia with leeks, orchard apples, celery, sage, and brown butter

Honey-Dill Char-Roasted Carrots (VG · GF): Roasted with honey, orange zest, fresh dill, and a touch of sea salt

Crispy Brussels Sprouts (DF): Maple-cider glaze and applewood-smoked bacon

THIRD COURSE

Spiced Pumpkin Cheesecake (V)

Graham cracker crust, softly whipped cream, and warm spiced caramel

VG · Vegan | V · Vegetarian | GF · Gluten-Free | DF · Dairy-Free | CN · Contains Nuts