

urban HILL

Thanksgiving Buffet

Roasted Free-Range Turkey

classic gravy

Prime Rib Roast

natural jus

Maple Glazed Ham

Idaho Trout

dill, lemon, buttered almonds

Smoked Salmon Platter

cornichons, lemon, crackers

Shrimp Cocktail Platter

cocktail sauce

Stuffing

Brie & Wild Mushroom Tartlets

Charcuterie Platter

Roasted Squash Caesar Salad

Cabbage & Arugula Salad

apples, pomegranate seeds, orange sesame vinaigrette

Deviled Eggs

Creamy Butternut Squash Mac & Cheese

Candied Yams

cinnamon oat crumb, marshmallow, pecans

Garlic-Rosemary Whipped Potatoes

house gravy

Green Bean Casserole

crispy shallots

Honey-Glazed Brussels Sprouts

Savory Blue Corn & Green Chile Cornbread

House Dinner Rolls

honey, garlic, herb butters

Orange-Ginger Cranberry Sauce

Hill's Kitchen 2026 Thanksgiving Dessert Collection

*menu subject to change based on seasonality and availability

\$95 ADULT | \$45 CHILD children 4 & under complimentary

THURSDAY, NOVEMBER 26 | 12 - 5 PM



reserve
your
spot!

Executive Chef Nick Zocco - *Chef de Cuisine* Blake Schumpert - *Pastry Chef* Romie Fisher - *General Manager* Jessica Johns
20% gratuity applied to parties of six or more. 2% gratuity applied for Culinary Team appreciation, removable upon request.

Note: consuming undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.