

LE DEPOT

B R A S S E R I E

EXECUTIVE CHEF *Galen Zamarra*

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THANKSGIVING À LA FRANÇAISE

HORS D'ŒUVRES



Choice of One

Pumpkin Soup *Velouté de Potiron
crème fraîche | toasted pepitas | sage oil*

Autumn Salad *Salade d'Automne
baby greens | roasted beets | candied pecans |
goat cheese | apple cider vinaigrette*

Crab Cakes *Croquettes de Crabe et Mais
corn | lemon aioli | shaved fennel slaw*

Family-Style Celebration:

\$70 per person

Children under 8:

\$32 per child



• PLAT PRINCIPAL •

served family style

Herb Roasted Turkey with Gravy

Dinde Rôtie aux Herbes

Roasted Halibut with Brown Butter

Caper Sauce

Flétan Meunière



DESSERTS

Choice of One

White Chocolate

“Panna Cotta”

Blanc-Manger

candied pepitas | cranberry compote

Pecan Custard Pie

Tarte à la Crème aux Noix de Pécan

shortbread crust | bourbon pecan |

baked vanilla bean custard |

maple chantilly

Apple Tart

Tarte aux Pommes

caramel anglaise |

vanilla bean ice cream

Accompagnements Pour la Table:

Potato Puree *Pommes de Terre Purée*

**Traditional Stuffing with Herbs de
Provence** *Farce au Pain à la Provençale*

Cranberry Compote *Compote de Airelles*

Green Beans with Almonds

Haricots Verts Amandine



THE UNION PACIFIC TRAIN DEPOT,

served Park City for 90 years, beginning in 1886. Throughout the gold rush and western expansion, the depot housed a ticket office, baggage and freight areas, and the station master's private residence. It is preserved through the National Register of Historical Places.

* consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness