

TABERNASH, CO.  
**HECK'S**  
TAVERN



# THANKSGIVING *Menu*

## *Seafood Station*

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Chilled Shrimp

Crab Claws

Assorted Sushi

## *Holiday Soups & Salads*

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**Roasted Pumpkin Soup**

*Cinnamon Crème, Candied Pecans*

**Parsnip & Celery Root Bisque**

*Pomegranate Seeds & Herbs*

**Caesar "Little Gem" Salad**

*Corn Bread Croutons, Shaved Parmesan, Local Eggs*

**Baby Kale Salad**

*Winter Citrus, Toasted Almonds*

*Orange Ginger Dressing*

**Roasted Acorn Squash Salad**

*Sweet Potato, Beets, Quinoa*

**Waldorf Salad "Thanksgiving" Style**

*Apples, Cranberries, Toasted Pecans, Celery*

**Classic Mixed Greens Salad**

*Sherry Vinaigrette*

## *Carving Station*

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**Citrus & Butter Turkey**

*Giblet Gravy, Classic Cranberry-Orange Sauce*

**Devil's Thumb Ranch Wagyu Brisket**

*Horseradish Sauce, Chimichurri, Mushroom Gravy*

**Mustard Glazed Pork Loin**

*Braised with Mushrooms & Wine*

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# THANKSGIVING *Menu*

## *Thanksgiving Delights*

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**String Bean Casserole**  
*Cowboy Onions*

**Roasted Brussels Sprouts**  
*Bacon Lardons*

**Sweet Corn "Elote" Style Casserole**

**Colorado Honey Glazed Carrots**

**Sweet Potato Casserole**  
*Homemade Marshmallow*

**Sausage, Cranberry & Herb Stuffing**

**Sour Cream & "Ton of Butter"  
Mashed Potato**

**Turkey Legs & Thighs**  
*Smothered in Gravy*

## *Holiday Desserts*

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**Mini Pies**  
*Apple, Pecan, Pumpkin*

**Chocolate Peanut Butter Mousse Jars** *GF*

*\$70 Per Person*

*\$25 for Kids under 12*

*Drinks not included.*

*Chef de Cuisine - Maggie Ruff*

*V - Vegetarian | VG - Vegan | GF - Gluten-Free |  
Most Dishes Can Be Altered to Accommodate Allergies*

*\* These items may be cooked to order. Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness.*