

LITTLE
AMERICA
— Hotel —
F L A G S T A F F

Silver Pine Restaurant
THANKSGIVING DAY 2026

Three-Course Prix Fixe Dinner

FIRST COURSE — CHOICE OF

Roasted Pumpkin & Apple Bisque

Roasted pumpkin, Granny Smith apple, maple syrup,
warm baking spices, crème fraîche, toasted pepitas

Autumn Harvest Salad

Artisan greens, roasted butternut squash,
Honeycrisp apple, dried cranberries, chèvre,
candied pecans, whole-grain mustard–maple vinaigrette

ENTRÉE SELECTION

Maple-Brined Roasted Turkey Breast

Whipped Yukon Gold potatoes, traditional sage cornbread stuffing,
haricots verts, giblet gravy, orange-cranberry relish

Herb-Crusted Slow-Roasted Prime Rib

Whipped Yukon Gold potatoes, honey-glazed heirloom carrots,
roasted asparagus, thyme au jus, horseradish crème

Pan-Roasted Alaskan Halibut

Pancetta–sweet corn succotash, wilted spinach, saffron corn velouté,
Champagne beurre blanc, chive oil

Wild Mushroom & Butternut Squash Wellington (Vegetarian)

Wild mushrooms, roasted butternut squash, caramelized onion and spinach wrapped
in a golden puff pastry, with roasted root vegetables, Madeira mushroom jus

DESSERT SELECTION

Your choice of holiday pies

Holiday pumpkin pie

Apple pie

Pecan pie

Spiced pumpkin crème brûlée