



Thanksgiving

at The Trail

HOLIDAY BUFFET AT OAK & EMBER

Thursday, November 26, 2026

11 a.m.-7 p.m. | \$75 per adult | \$37.50 for children under 12

Gather with family and friends for a thoughtfully prepared holiday buffet, pairing Thanksgiving favorites with signature seasonal dishes from the Oak & Ember culinary team.

TO BEGIN

Fall House Salad

Apples, radishes, cucumber, candied pepitas, maple vinaigrette

Black Garlic Caesar Salad

Mixed greens, sourdough croutons, shaved Parmesan

FROM THE CARVING BOARD

Sage-Peppercorn Roasted Turkey

The Trail Bourbon-Honey Glazed Ham

MAIN COURSES

Verlasso Salmon

Lemon-leek sauce

Braised Short Ribs

Port wine reduction

SAUCES & ACCOMPANIMENTS

Roasted Turkey Demi-Glace

Cinnamon-Cognac Apple Jus

Cranberry, Orange & Thyme Relish

SEASONAL SIDES

Turkey Sausage & Sage

Cornbread Stuffing

Creamy Chive Mashed Potatoes

Brown Butter Sweet Potatoes

Cornflake-pecan crumble

Charred Brussels Sprouts

Bacon, shallots, cranberry-white balsamic vinaigrette

Spiced Honey Green Beans Almondine

House-spiced whipped honey, toasted almonds

FROM THE BREAD BASKET

Southern-Style Cornbread

Fluffy Buttermilk Biscuits

SOMETHING SWEET

Mini Bourbon-Chocolate Pecan Pies

Spiced Pumpkin Cheesecake

Gingersnap crust

House-Made Cookie Assortment

BEFORE THE FEAST

Pastries & Breakfast Sandwiches | 7-10 a.m.

Reservations are highly encouraged.