

Thanksgiving Menu

Choose one dish from each course.

1ST COURSE

BUTTERNUT SQUASH SOUP

Roasted butternut squash, pomegranate seeds, pepitas, cranberry and herb oil.

WINTER GREENS SALAD

Grilled pear, candied walnuts, chevre, maple sherry vinaigrette.

ENTRÉE

HERB ROASTED TURKEY BREAST

Roasted turkey breast, whipped Yukon Gold potatoes, sausage stuffing with apple, cranberry and fennel, roasted seasonal vegetables and turkey jus.

BROWN SUGAR & BOURBON GLAZED HAM

Glazed ham, roasted seasonal vegetables, whipped Yukon Gold potatoes, apple-fennel relish, whole-grain mustard jus.

HERB CRUSTED SALMON

Oven roasted salmon, with garden herb pesto, turmeric rice pilaf, seasonal roasted vegetables and lemon burre blanc.

SLOW ROASTED PRIME RIB ... ADD \$15

Seasoned and slow roasted. Whipped Yukon Gold potatoes, roasted seasonal vegetables, caramelized cipollini onions, horseradish creme and red wine jus.

BUTTERNUT SQUASH RAVIOLI

Brown butter, crispy sage, toasted hazelnuts, Parmesan cheese and aged balsamic vinegar.

DESSERT

SPICED PUMPKIN PIE

Bourbon chantilly, candied pecans, salted caramel.

WARM SPICED APPLE CRUMBLE

Cinnamon spiced apples baked beneath a golden oat crumble. Served with vanilla bean ice cream.

\$89 PER PERSON

Served from 3pm to 830pm

No substitutions please.