



THANKSGIVING TASTING MENU

\$55 PER PERSON

Wine pairing additional at \$33 per person

STARTERS

ROASTED PARSNIP & CHANTERELLE SOUP

Wild chanterelle mushrooms, bacon lardons, maple caramelized shallots & crispy parsnip
2012 Hartford Court Chardonnay, Russian River Valley, Sonoma, California, USA

OR

FALL KALE SALAD

Sweet pickled cranberries, roasted butternut squash, candied pumpkin seeds, cinnamon whipped mascarpone cheese, squash chips, apple cider & sage dressing
2017 Gewurztraminer, Red Rooster, Penticton, Okanagan, BC, Canada

MAIN

ROASTED TURKEY DINNER

Sage & garlic roasted turkey breast, ballotine of thigh stuffed with fennel sausage & brioche, buttermilk whipped potatoes, cranberry jelly, sautéed green beans & baby carrots, & turkey jus
2012 Sandhill 'Small Lots' Sangiovese, Kelowna, Okanagan, BC, Canada

DESSERT

NEW YORK CHEESECAKE

Pumpkin caramel, candied pecans, white chocolate chantilly & pumpkin spiced short bread
Taylor's 10 Years Old Port, Douro, Portugal

OR

PUMPKIN BRULEE

Autumn spiced pumpkin brulee, pumpkin spiced short bread & apricot chutney
2017 Errazuriz late harvest Sauvignon Blanc, Casablanca, Chile

TAX AND GRATUITY NOT INCLUDED.

TO MAKE RESERVATIONS, PLEASE CALL: 250.391.7171

A 17% gratuity will be added to all groups over 8 people. Please inform your server of any dietary concerns.

