

# THANKSGIVING DINNER BUFFET

## SUNDAY, OCTOBER 8TH, 2017



### AUTUMN STARTERS

Selection of rolls and local breads  
Mixed winter greens with selection of dressings  
Caesar salad with sourdough croutons  
Honey roasted yam, local squash & apple salad  
Yukon nugget potato salad  
Roasted beet & goats cheese salad  
Roasted pumpkin & smoked feta salad  
Selection of antipasti (grilled vegetables, pickled vegetables, olives, cured meats)  
Assorted BC cheeses  
With chutneys & house made crackers  
House cured & smoked salmon  
Smoked trout  
Cold poached prawns, mussels & clams

### HARVEST FROM LAND & SEA

Roasted Tom Turkey  
Cranberry orange chutney & house made gravy  
Roasted butternut squash soup  
Cranberry & sage bread stuffing  
Whipped buttermilk mashed potatoes, sautéed bacon & Brussels sprouts  
Salmon fennel & leek sauté with citrus butter sauce  
Roast loin of pork, roast potatoes, grainy mustard sauce  
Roasted root vegetable baked pasta  
Olive oil tossed root vegetables

### SUGAR & SPICE

Chefs Selection of Festive Delights & Pastries

\$60 PER ADULT  
\$30 PER CHILD AGE 6 - 15  
5 AND UNDER ARE FREE

TAX AND GRATUITY NOT INCLUDED.

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

TO MAKE RESERVATIONS, PLEASE CALL: 250.391.7171

