

3 COURSE THANKSGIVING MENU

OCTOBER 6TH, 7TH & 9TH, 2017

AUTUMN STARTER

Butternut Squash Bisque with Cinnamon Chantilly

or

Kale and Quinoa Salad with Dried Fruits, Toasted Hazelnut,
Applewood Smoked Cheddar, Citrus Dressing

HARVEST GOODS

Oven Roasted Turkey Breast and Ballantine, Buttermilk Mashed Potato,
Autumn Vegetables, Orange-Cranberry Compote and Turkey Gravy

or

Red Wine Risotto with Confit Rutabaga, Roasted Mushrooms and Parmigiano-Reggiano

SUGAR & SPICE

Pumpkin Crème Brûlée with White Chocolate-Apricot Biscotti

or

Selection of Gelato and Sorbets, Fresh Berry Garnish

\$35 PER PERSON
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

