



THANKSGIVING TASTING MENU

\$48 PER PERSON

Wine pairing additional at \$29 per person

STARTERS

ROASTED BUTTERNUT SQUASH & YAM BISQUE

Candied pecan and honey, blue cheese drizzle

2016 Chardonnay, William Hill, North Coast, California, USA

OR

CANDIED SQUASH & ROASTED CORN SALAD

Wild arugula & chicory leaves, toasted seeds & lemon dressing

2016 Pinot Blanc, Red Rooster Winery, Okanagan, BC, Canada

MAIN

OVEN-ROASTED TURKEY BREAST & CONFIT LEG

Buttermilk mashed potato, autumn vegetables, orange-cranberry compote & turkey gravy

2015 Pinot Noir, Sterling Vintners, California, USA

OR

ROASTED CARROT & PARSNIP RISOTTO

Crispy spiced pumpkin seeds and wilted arugula leaves

2016 Sangiovese 'Remole', Frescobaldi, IGT Toscana, Italy

DESSERT

HOUSEMADE BUTTER TART

Pumpkin spiced ice cream, caramel sauce & candied nuts

2015 Late Harvest Sauvignon Blanc, Errazuriz, Casablanca, Chile

OR

SELECTION OF GELATO AND SORBETS

Fresh Berry Garnish

2015 Moscato 'Ben Ryé', Passito di Pantellaria, Donnafugata, Sicily, Italy

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.

