

THANKSGIVING DINNER

APPETIZERS

Smoked Wild Mushroom Soup	our signature soup	10.
Butternut Squash Soup		10.
Baked French Onion Soup		12.
Seared Sea Scallops		26.
on a parsnip purée with compressed apple & bacon crumble		
Mushroom Caps		20.
stuffed with cream cheese, fresh basil & walnuts with a balsamic reduction, shaved parmesan & a roasted red pepper sauce		

MAINS

Traditional Roast Turkey		46.
with sage dressing, roasted garlic & buttermilk whipped potatoes, pan gravy & cranberries		
Sweet Potato Gnocchi		30.
in a spinach cream sauce with honey mushrooms, toasted pine nuts and shaved parmesan		
Atlantic Salmon		44.
with a citrus beurre blanc & long grain rice		
Linguini		30.
tossed in olive oil, with onions, garlic, heirloom tomatoes, fresh basil, shaved parmesan and garlic toast		
Duck Confit		42.
confit duck leg served with roast potatoes, anise scented jus & toasted pistachio		
Braised Beef Short Rib		48.
with roasted garlic & buttermilk whipped potatoes, natural jus & gremolata		
Bacon Wrapped Pork Tenderloin		46.
stuffed with a savoury apple chutney served with a maple Dijon demi, celeriac purée and roast potatoes		
Roast Prime Rib of Beef		48.
served au jus with Yorkshire pudding & horseradish		

*all selections served with oven baked bread and a garden salad with our creamy garlic house dressing

PLEASE ADVISE OF ALL FOOD ALLERGIES

