

THANKSGIVING DINNER

OCTOBER 12TH - 18TH

Dinner 5pm - 10pm \$72 per person OR à la carte

APPETIZERS

ROASTED PARSNIP SOUP \$16

Maple Candied Granola, Herb Oil

~ or ~

ROASTED SQUASH PANZANELLA (V) \$22

Maple Roasted Butternut & Acorn Squash, Red Onion, Arugula, Watercress, Basil, Parmesan, Focaccia Croutons, Honey Clove Vinaigrette

MAIN

MAPLE GLAZED TURKEY \$40

Potato Gratin, Brussels Sprouts, Maple Roasted Carrots, Maple Bacon Stuffing, Turkey Jus

~ or ~

IMPOSSIBLE WELLINGTON (V) \$38

Roasted Maple Squash Gratin, Green Beans, Brussel Sprouts, Thyme Mushroom Sauce

DESSERT

PUMPKIN CHEESECAKE (V) \$16

Vanilla Cream, Spiced White Chocolate Ganache

(V) Vegetarian

17% gratuities will be added to the menu price listed.
Consumption of raw or under-cooked meats can present a potential health risk.
If you have any intolerances or specific diet, please ask your waiter for guidance.