

# THANKSGIVING MENU

### STARTER

#### **Butternut Squash Soup**

Confit Butternut Squash, Crème Fraîche, Roasted Pumpkin Seeds

### SALAD

#### Autumn Salad

Mixed Greens, Roasted Sweet Potato, Honey Crisp Apples, Candied Pecans, Blue Cheese, Apple Cider Vinaigrette

Or

Lemon Pepper Salad

Baby Romaine, Parmesan Cheese & Sourdough Garlic Crostini

# ENTRÉES

### Herb Turkey Breast

Sourdough Stuffing, Roasted Fennel, Caramelized Pears, Pomme Purée Sage Essence, Turkey Au Jus

Or

Atlantic Salmon gf

Seared Pumpkin, Quinoa, Butternut Squash Broth, Compound Butter & Tarragon Infused Oil

Or

### Steak Rossini

Filet Mignon, Garlic Crostini Topped with Duck Truffle Pâté, Shaved Truffle, Madeira Sauce

Or

### All-Spice Roasted Cauliflower v

Butternut Purée, Pickled Cranberries, Smoked Almonds, Yogurt & Sage Cream Sauce

## DESSERT

Pumpkin Cheesecake Tarte

Spiced Whipped Cream and Roasted Pepitas

Or

Vegan Pumpkin Crème Brulée

Prix Fixe \$140++

\*Pricing is not inclusive of taxes or gratuities Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness. v: vegan, gf: glutten-free