



Thanksgiving Menu

Thursday, November 26, 2020

Seatings from 1pm to 9pm

Three Courses

\$75 per person plus tax

FIRST

**Choice of:**

SMOKEY BUTTERNUT SQUASH SOUP

roasted sunflower granola, crème fraîche, bacon jam

ARUGULA & BEET SALAD

cilantro, red onion, candied pecans, goat cheese, dried cranberry, citrus dressing

GARLIC HERBED SHRIMP

asparagus, heirloom tomato, coconut curry sauce

RISOTTO

carneroli rice, exotic mushrooms

*black truffle supplement \$45*

SECOND

**Choice of:**

ORGANIC ROAST TURKEY

chestnut stuffing, pancetta, brussels sprouts, sweet potato gratin, roasted heirloom carrots, cranberry relish, natural jus

SCOTTISH SALMON

butternut squash & ginger pureé, wilted spinach, asparagus, red pepper sauce

SPINACH WILD MUSHROOMS CANELLONI GRATIN

artichokes fricasse, quail egg, marinara sauce

BRAISED LAMB SHANK

pomegranate, merlot & le puy lentils sauce, polenta, baby carrot

SWEETS

**Choice of:**

FRANGIPANE APPLE TART

salted caramel sauce, pecan ice cream

PUMPKIN PIE

four spice custard, vanilla ice cream