



## *Thanksgiving Dinner Menu*

October 2015



### *Roast Acorn & Butternut Squash Soup Laced with Cinnamon*

dollop of herb crème fraîche and parmesan cheese straw

\$14



### *Farmers Market Lollo Rosso Lettuce & organic Beets*

warm goat cheese fritters, toasted pumpkin seeds

Ice wine vinaigrette

\$17



### *Traditional Roast Turkey*

classic savoury stuffing,

buttermilk mashed nugget potatoes,

roast parsnips, yams,

maple syrup glazed baby carrots,

brussel sprouts with warm succulent bacon

\$28

OR

### *Seared BC Salmon*

Pemperton Potato & Atlantic lobster crush

Perigaud truffle jus

\$26

add tiger prawns \$7

add seared scallops \$7



### *Thanksgiving Dessert Trio*

pumpkin cheese cake complemented by cranberry meringue tart

and spiced poached mini pear

\$12

Menu includes freshly brewed Starbucks coffee,

“T” Brand Teas & Herbal Infusions

## *Happy Thanksgiving!*

4 courses \$69 per person

3 courses \$55 per person

Plus applicable taxes