

THANKSGIVING DINNER



STARTER

Chanterelle Mushroom Gnocchi

dry cured chorizo sausage | squash
local charmesan cheese | bread crumbs

-or-

Dungeness Crab Chowder

roasted sweet corn | organic potato | corn bread

ENTRÉE

Slow Roasted Fraser Valley Turkey

twice baked croissant stuffing | whipped potatoes
maple brussel sprouts | chef's cranberry relish | pan gravy

-or-

Roasted Stuffed Local Squash

ancient grains | walnuts | figs | kale pesto | squash chips

-or-

Slow Cooked Prime Rib Roast 10oz

confit carrots | pan potato | yorkshire pudding | natural jus
supplement charge - \$20pp

DESSERT

Baked Chocolate Pie

sugar pumpkin mousse | toffee sauce | orange ice cream

-or-

Walnut Banana Bread Pudding

brown butter anglaise | caramel fig compote

3 course menu \$55 per person
(exclusive of tax, gratuity and beverages)

Executive Chef Colin Burslem | Restaurant Chef Nathan Wright

If you have a food allergy, intolerance, or special dietary restriction, please advise your server.
Please note an automatic gratuity of 18% will be applied to parties of 8 or more.