



thanksgiving 2017

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please select one from each course

first

roasted butternut squash soup

maple crème fraiche, crunchy parsnips

orange glazed baby carrots soft mozzarella, crispy pancetta, tiny basil

market salad

miso maple dressing, pecans, figs, green apple, black pepper aioli

second

apple cider-brined roasted turkey breast brioche & duck fat onion stuffing, gravy, cranberry relish, yukon gold potato purée,

third

pumpkin pie tart
with salted caramel and cinnamon ice cream

gala apple streudel dried fruit marmalade, winter spiced anglaise

\$49 \$22 adults children 12 and under

