

THANKSGIVING

menu

STARTER

Choice of One

Roasted Butternut Squash Soup
with Crème Fraiche.

Autumn Salad

Heritage Greens, Pickled Beets, Toasted Pumpkin Seeds, Hemp Seeds,
Crumbled Feta, Tossed in a Lemon Dijon Vinaigrette.

MAINS

Choice of One

Roasted Turducken Dinner

Free Range Chicken and Quebec Duck with Pork Stuffing, Stuffed inside a
Turkey. Served with Garlic Mashed Potatoes, Roasted Brussel Sprouts and
Bacon, Maple Glazed Carrots and Cranberry Peppercorn Sauce.

Stuffed Roasted Mushroom

Roasted Portobello Mushrooms Topped with Feta, Goat Cheese and Fire
Roasted Bell Peppers. Served with Garlic Mashed Potatoes, Roasted Brussel
Sprouts, Maple Glazed Carrots and Balsamic Reduction.

Seared Pickerel

Pan Roasted Sustainable Ontario Pickerel, Served with Confit Baby Potatoes,
and Braised Fennel. Topped with a Walnut Gremolata.

DESSERT

Choice of One

Spiced Pumpkin Maple Cake
Served with Rum Caramel and Fresh Berries.

Earl Grey Crème Brûlée
Served with Baked Espresso Meringue.

Please notify your server of any allergies. Taxes and gratuities are in addition.
An automatic gratuity of 18% will be added to parties of 8 or more.