



Thanksgiving Dinner

OCTOBER 13 & 14 | 5PM+

FOR THE TABLE

HONEY GARLIC GREEN BEANS \$15

wrinkled green beans, spiced honey & garlic, crispy onions

BISCUITS WITH BUTTER & JAMS \$13

house fried biscuits, garlic butter,
cranberry, orange preserves

STUFFED FRITES \$17

classic thanksgiving stuffing in a croquette,
chimichurri, pecorino mornay

THREE COURSES | \$65 PER PERSON

FIRST

BUTTERNUT SQUASH SOUP

roasted butternut squash, coconut, basil oil

BEET AND BURRATA

beets three ways, candied carrot, rocket greens,
la panza citrus vinaigrette, burrata cheese

SECOND

CONFIT TURKEY BREAST

turkey breast confit in garlic & herbs, yukon mashed potatoes,
roasted beets, spiced cranberry purée,
stuffing croquette, savoury gravy

BRAISED BISON SHORT RIB RISOTTO

fall-apart bison short rib braised in red wine & herbs,
kuri squash risotto, pecorino parmesan, mascarpone,
sweet potato crisps, candied carrot

GRILLED CAULIFLOWER STEAK

cauliflower steak, truffle duxelle butter, garlic confit potatoes,
wrinkled green beans, squash & parmesan mornay

THIRD

PUMPKIN CRÈME CARAMEL

spiced pumpkin foam, crème caramel

APPLE & CARAMEL GALETTE

apple, caramel, crisp pastry, vanilla bean gelato
