

# THANKSGIVING DINNER

OCTOBER 13 & 14

## THREE COURSE MENU

\$58 PER PERSON + WINE PAIRINGS

---

### STARTER

CHOOSE ONE

#### SMOKED SALMON BISQUE

sourdough focaccia croutons, dill crème fraiche

6oz WINE PAIRING | IL MIONETO, PROSECCO | IT +14

#### CRANBERRY & BRIE TART

caramelized onion, honey roasted cranberries, triple cream brie, arugula, balsamic reduction

6oz WINE PAIRING | SEE YA LATER RANCH, PINOT NOIR | BC +15

#### BRUSSELS SPROUT & APPLE SALAD

shaved brussels sprouts, baby kale, roast okanagan apples, spiced walnuts, parmesan, maple black pepper vinaigrette

6oz WINE PAIRING | SANTA MARGHERITA, PINOT GRIGIO | IT +15

### ENTRÉE

CHOOSE ONE

#### SLOW ROASTED FRASER VALLEY TURKEY

roast apple and sage stuffing, fall vegetables, roasted garlic smashed potatoes, traditional cranberry sauce, homestyle turkey gravy

6oz WINE PAIRING | SEE YA LATER RANCH, PINOT NOIR | BC +15

#### HAIDA GWAI HALIBUT

fresh sage crusted halibut, butternut squash ricotta gnudi, fall vegetables, brown butter cream

6oz WINE PAIRING | MISSION HILL ESTATE, CHARDONNAY | BC +13

#### PRIME RIB

slow roasted prime rib, roasted garlic smashed potatoes, fall vegetables, red wine demi-glace, traditional yorkshire pudding

6oz WINE PAIRING | TOM GORE, CABERNET SAUVIGNON | CA +15

#### STUFFED AUTUMN ACORN SQUASH

soffritto, jasmine and wild rice pilaf, sundried cranberries, toasted walnuts, okanagan goat cheese, fire roasted pepper and tomato sauce

6oz WINE PAIRING | GREY MONK, RIESLING | BC +15

### DESSERT

#### CHOCOLATE PUMPKIN CAKE

dark chocolate and pumpkin cake, belgium chocolate ganache, pumpkin spice cream cheese frosting, fresh berries

3oz COCKTAIL | PUMPKIN SPICE WHITE RUSSIAN +16