

Thanksgiving Dinner

COCKTAIL HOUR

FALL HARVEST GRAZING TABLE:

Local & homemade charcuterie, Canadian cheese and fall pickled vegetables, fig jam, local honeycomb and assorted bread, crostini and breadsticks

FIRST COURSE

BUTTERNUT SQUASH CREAM SOUP (V) (GF)

Charred butternut squash, maple syrup and sage

SECOND COURSE

FALL KALE SALAD (V) (GF)

Caramelized pears, candied walnuts, stilton cheese and Dijon vinaigrette
OR

BISON CARPACCIO (GF)

Grainy mustard aioli, confit mushrooms, pine nuts, parsley, herb oil and matchsticks

THIRD COURSE

HERB-ROASTED TURKEY BREAST

Braised leg meat and truffle farce, mashed potatoes, roasted carrots, butter poached green beans and a sage velouté sauce
OR

BEEF TENDERLOIN (GF)

Alberta beef tenderloin, oxtail potato gratin, Swiss chard and red wine reduction
OR

RICOTTA RAVIOLI (V)

Parsnip cream sauce, roasted celeriac, fried salsify and herb oil

DESSERT

PUMPKIN CRÈME BRÛLÉE (V)

Pumpkin-spiced crème brûlée, physalis, and chestnut madeleines

(V) VEGETARIAN (GF) GLUTEN FREE

