

THANKSGIVING MENU \$68

Wine Pairing – \$39

TO START
Blood Orange Bellini

— *for the table* —

VICTOR'S CHEESE & ONION BREAD
whipped butter

— *appetizer* —

choice of one

ROASTED KABOCHA SQUASH SOUP

(a la carte \$16)

chestnut dumplings, celery root slaw

- or -

ROASTED BEET & PEAR SALAD

(a la carte \$18)

red and golden beets, caramelized
pear, hazelnut pesto, dolcelatte cheese

Wine Pairing

Chateau Ste. Michelle Riesling

- or -

Gray Monk Merlot

— *main* —

choice of one

ROASTED SQUASH & BURRATA

RISOTTO

(a la carte \$29)

a la carte caramelized kabocha squash, shaved
burgundy truffles, parmigiano reggiano

ADD DIVER SCALLOPS \$19

- or -

ROASTED ROSSDOWN FARMS

FREE RANGE TURKEY

(a la carte \$39)

white and dark meat, mashed potatoes,
heirloom carrots, cranberry sauce, stuffing, gravy

ADD FRESH WINTER TRUFFLES \$12

- or -

PRIME RIB OF BEEF

(a la carte \$42)

12oz canadian prime ribeye, heirloom carrots,
yorkshire pudding, horseradish cream, au jus

ADD 1/2 LOBSTER TAIL \$37

ADD SHRIMP SCAMPI \$19

Wine Pairing

Villa Sparina 'gavi di gavi', Cortese

- or -

Mt. Boucherie Estate Winery 'reserve', Syrah

— *dessert* —

PUMPKIN BUNT CAKE

(a la carte \$12)

pecan praline, vanilla chantilly, spiced custard

Wine Pairing

Taylor Fladgate 'fine white' Port