

Give Thanks

3-COURSE MENU

99 Per Guest | Minimum 2 Guests

Add Wine Pairing | 45 Per Guest

STARTERS

PETITE BRIOCHE LOAF

Black Truffle Squash Butter

SMOKED SWEET POTATO & APPLE POTAGE

Pecan Bread Pudding, Apple Chips, Candied Lemon Crème Fraîche

MAIN

TURKEY ROULADE

Pomme Purée, Sage & Pear Stuffing, Brussel Sprouts, Roasted Beets, Cranberry & Orange Compote, Gravy

OR

ALBERTA BEEF TENDERLOIN

Sweet Potato Pave, Haricot Vert, Pearl Onions, Hunter Sauce

OR

AUTUMN SQUASH GNOCCHI

Arugula, Sage Roasted Squash, Toasted Walnuts, Beurre Noisette

DESSERT

MAPLE BOURBON PUMPKIN PIE

Pecan Pie Ice Cream

