



THANKSGIVING

FRESH BRIOCHE ROLLS AND CULTURED BUTTER

AMUSE-BOUCHE

STARTERS

ROASTED BUTTERNUT SQUASH AND CURRIED APPLE SOUP

montrachet goat cheese croquette, chive oil

OR

ROASTED BEETS, FARROW AND CITRUS SALAD

baby greens, roasted beets, farrow, winter citrus, black garlic manchego,
candied pecans, champagne-dijon vinaigrette

OR

CRANBERRY AND GOAT BRIE TOAST

grilled sourdough, cranberry-blood orange chutney, warm goat brie,
candied walnuts, sage, arugula, olive oil

ENTRÉES

ORGANIC MAPLE-BUTTER GLAZED TURKEY

whipped crème fraîche mashed potatoes, brioche stuffing,
creamy mascarpone-truffled-bacon mac and cheese, garlicky haricots verts,
duchess sweet potatoes, cranberry and blood orange chutney, burgundy gravy, crispy onion strings

OR

“CHICKEN POT PIE”

plant-based chicken, pastry, peas, butternut squash, mirepoix

DESSERTS

PUMPKIN CHEESECAKE

pumpkin chantilly cream, macaron, berries

OR

DARK CHOCOLATE LAYERED CAKE

raspberry-chambord sauce, berries

OR

CARROT CAKE

chai crème anglaise

\$99 per person

plus tax and 22% gratuity