

Thanksgiving Menu

3 Courses \$95
With Coffee or Tea

Appetizers

CRISPY SWEETBREADS
port glaze, frisée
macerated walnuts

SUNCHOKE SOUP
sunchoke chip
hazelnut truffle crema

BARSTOOL OYSTERS
mignonette, lemon

HILLSIDE GARDEN FARMS BEETROOT SALAD
spicy mustard greens, pine nut
sheep's cream, sherry vinaigrette

ROASTED ROOT VEGETABLE SALAD
green fig, new farm greens
champagne vinaigrette

HUDSON VALLEY FOIE GRAS MOUSSE
fig, brioche

Main Course

VOLTIGEUR FARMS TURKEY ROULADE
stuffing, pommes puree, turkey jus
cranberry gelée, brussel sprouts

WILD MUSHROOM CAPPALLACCI
chanterelles, ricotta
Burgundy truffle

EAST COAST SEA SCALLOPS
textures of squash, lardon, apple
brussel sprouts, brown butter, balsamic

ALBERTA LAMB SHANK
pommes puree, roasted carrot, gremolata
patty pan squash, lamb jus

BRITISH COLOMBIA BLACK COD
miso broth, salsify, rapini
lentil, crispy leek

ONTARIO VENISON LOIN
parsnip, cocoa nib crust, sunchoke
maitake mushroom
haskap berry & juniper jus

Desserts

MAPLE WHISKEY & CHOCOLATE PROFITEROLES
choux pastry, maple pecan
maple whiskey ice cream
chocolate crèmeux

GRAPEFRUIT GIVRÉ
sesame halva, rose loukoum
grapefruit sorbet

PUMPKIN PIE
pumpkin custard, cranberry gel
tonka bean chantilly
roasted pumpkin seeds

CHOCOLATE AND BLACKBERRY
70% chocolate mousse, blueberry coulis
blackberry confit, cocoa aerated sponge

