



Thanksgiving

59 PP MENU

TO START

AUTUMN SWEET POTATO BISQUE

crème fraiche, compressed granny smith apples, micro herbs

or

SALT BAKED BEET SALAD

poached pears, neufchatel cheese, sherry thyme vin, candied walnuts

MAIN

TRADITIONAL TURKEY DINNER

breast & confit leg meat, whipped potato, cranberry compote
herb stuffing, turkey gravy

or

PORCINI MUSHROOM LASAGNA

garlic & thyme cream sauce, crispy mushrooms, brown butter crumble

or

PAN SEARED KUTERRA SALMON

roasted baby potatoes, green beans, butternut squash
chorizo vinaigrette

TO END

PUMPKIN CHEESECAKE

whipped ganache, chocolate cookie crumb, caramel sauce

or

CARAMELIZED PEAR GALETTE

spiced frosted almond, house vanilla gelato

showcase
RESTAURANT & BAR

3 COURSE DINNER | OCT 7 - OCT 9, 2023