

Thanksgiving MENU

75 PP | OCT 11-12, 2026

AVAILABLE FROM 4:30PM

TO START

WARM HOUSE SOURDOUGH
salted butter

APPETIZER

CHOICE OF

PEAR + WALNUT + TIGER BLUE
petite greens, pomegranate
honey sherry vinaigrette

HOKKAIDO SCALLOP
cauliflower purée, brown butter emulsion
crispy sage

LATE SEASON CORN VELOUTE
corn relish, crispy shallot, chive

WINE PAIRING*

CedarCreek estate Riesling, Okanagan 3oz

ENTRÉES

CHOICE OF

TRADITIONAL ROAST TURKEY
turkey breast, confit leg, garlic carrots, brioche stuffing
whipped buttermilk potato, cranberry jam, pan gravy

WINE PAIRING*

Meyer Family Vineyard Pinot Noir, Okanagan 3oz

SLOW- BRAISED FLAT IRON BEEF
potato pavé, cippolini, braised kale
crispy shallots, red wine jus

WINE PAIRING*

Black Sage Vineyard Cabernet Sauvignon 3oz

SQUASH + MUSHROOM WELLINGTON
braised cabbage, charred vegetable jus

SOMETHING SWEET

CHOICE OF

Cranberry Apple Pie
eggnog anglaise, rosemary

Pumpkin Spiced Cheesecake
gingersnap crust, torched meringue

WINE PAIRING*

Inniskillin Ice wine Riesling, Okanagan 1oz

*Complement each course with wine pairings for an additional \$21 per person.