

Thanksgiving

4 COURSE DINNER

FIRST COURSE

ROASTED CARROT & FENNEL SOUP
garlic, thyme & cream

SECOND COURSE

KALE & SPINACH SALAD
candied pecans, sweet onion,
roasted pear, feta cheese,
pomegranate apple vinaigrette

THIRD COURSE

CHOOSE ONE

TURKEY BREAST
smashed garlic potatoes, apple sage stuffing,
pan gravy, cranberry sauce

GRILLED SOCKEYE SALMON
maple Dijon glaze, roasted Yukon gold potato

GNOCCHI PASTA
roasted root vegetables, basil pesto, arugula

BRAISED BEEF SHORT RIB
yam & potato mashed potato, wild mushrooms, pearl onion

FOURTH COURSE

SPICED CHEESECAKE
cinnamon, nutmeg & ginger
apple compote

or

BREAD PUDDING
pecan maple ginger cream

\$42

Please note, since all our dishes are prepared to order, our kitchen operation may involve shared cooking and preparation areas. While we will do our best to meet any dietary or allergy restrictions, we cannot guarantee that any menu item can be completely free of allergens.

Applicable taxes and gratuities are additional.