



THANKSGIVING DINNER

3 Course / 99.00 Per Person
Served From 4pm – 8:30pm

COURSE ONE (Choose One)

Sweet Corn Potato Chowder & Wild Caught Lump Crab Meat
Crispy Bacon, Westphalian Pumpernickel Croutons, Chive Oil

Escargots, Asparagus & Sweetbread Roses
Asparagus & Sweetbread Roses, Garlic Lemon Herb Sauce

European Herb Cured Cold Smoked Atlantic Salmon
Smoked Salmon, Wild Ruccola, Roasted Beets, Grapefruit,
Granny Smith Apples, White Balsamic, Truffle Oil

Ménage À Trois Cocktail

Grilled Tiger Shrimp, Scallop & Lobster In A Secret Dressing Served In A Martini Glass, Grilled Baguette

Raw Organic Brussel Sprout Salad

Pecorino Romano, Chopped Organic Walnuts, Organic Dried Cranberries,
Organic Olive Oil & Lemon Juice

COURSE TWO (Choose One)

Spice Rubbed Marry's Organic Free Range Young Turkey Breast
Organic Maple Syrup Glazed Carrots, Brussel Sprouts, Cranberry Apple Chutney,
Smoked Chipotle Infused Black Mission Fig Almond Fennel Leek Pretzel Stuffing,
Crème Fraiche Mashed Potatoes, A Great Gravy

Wiener Schnitzel Or Organic Chicken Wiener

Roasted Parslied Fingerling Potatoes, Cranberries, Lemon,
Cucumber In Dill Sour Cream Dressing

Optional: Caper Lemon Sauce Or Jäger Sauce

Pan Seared Branzino

On A Ragout Of Salt Spring Mussels, Selva Tiger Shrimp, Baby Romaine Lettuce,
English Peas, Fire Roasted Corn, Herbs, Basil Oil

Grass Fed Beef Tenderloin Steak "Diane", Tasmania, Australia
Goat Cheese Infused Potato Risotto, Chive Oil, Baby Carrots, Sautéed Spinach,
Classic Cognac Demi Glaze Cream Mushroom Sauce

Crispy Roasted Maple Leaf Farm Half Duck

Apple & Organic Chestnut Braised Red Cabbage, Parsley Bread Dumpling Roll,
Orange & Winter Cherry Port Wine Reduction

COURSE THREE (Choose One)

Apple Cranberry Strudel
Cinnamon Vanilla Rum Sauce

Fresh Berries & Sorbet

Seasonal Berries Drizzled With Orange Caramel Sauce

Coconut, Ginger & Sweet Potato Crème Brûlée

Pumpkin & Dark Chocolate Pretzel Bread Pudding

Lemongrass Vanilla Bean Ice Cream, Caramel Drizzle, Sea Salt Caramelized Pecans

Tiramisu

Strawberries Marinated In Grand Marnier

- HAPPY THANKSGIVING -

*(A Service Charge Of 20% Will Be Added To Your Check, Thank You!)
Vegetarian Dishes Available Upon Request*

Executive Chef/Owner: Johannes Bacher Chef de Cuisine: Rafael Toledo

Thursday, November 23, 2023