



A SIMPLE DELICIOUS THANKSGIVING DINNER
UNDER THE STARS

2 Or 3 Course / 59.00/69.00 Per Person

COURSE ONE

(Choose One)

Cream Of Sweet Corn & Wild Caught Lump Crab Meat
Crispy Bacon, Rye Bread Croutons, Chive Oil

Tiger Shrimp Cocktail

Tiger Shrimp In A Secret Dressing, Grilled Baguette

Raw Organic Brussel Sprout Salad

Pecorino Romano, Chopped Organic Walnuts, Pomegranate Seeds,
Organic Olive Oil & Lemon Juice

COURSE TWO

(Choose One)

Spice Rubbed Mary'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 Or Duck Wiener

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

Pan Seared Skuna Bay Salmon

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

COURSE THREE

(Choose One)

Pear Cranberry Strudel

Cinnamon Vanilla Rum Sauce

Coconut, Ginger & Sweet Potato Crème Brulée

Pumpkin Cheese Cake

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

~ HAPPY THANKSGIVING ~

(A Service Charge Of 18 % Will Be Added To Your Check, Thank You!)
Vegetarian Dishes Available Upon Request

Thursday, November 26, 2020