

THANKSGIVING

THREE-COURSE DINNER

STARTERS

Velouté de Citrouille *(G, D)*
Classic French-Style Pumpkin Velouté, Crème Fraîche, Chives

or

Stone Fruit & Goat Cheese Salad *(D, N)*
Juicy Nectarines, Creamy Aged Goat Cheese, Smoked Pistachios, Mixed Greens, Preserved Lemon Vinaigrette

MAIN COURSE

West Coast Cioppino *(S, F)*
Pacific Salmon, Prawns, Mussels and Clams in a Rich Tomato-Fennel Broth with White Wine and Fresh Herbs

or

Herb-Roasted Fraser Valley Turkey *(G, D)*
Chive Mashed Potatoes, Braised Red Cabbage, Chèvre Stuffing, Rich Giblet Gravy, Orange Cranberry Relish

or

Roasted Half Chicken
Confit Garlic & Lemon Sumac, Garlic-Herb Baby Potatoes, Roasted Root Vegetables, Blistered Shishito Peppers, Herb Oil

or

Fennel & Chestnut Risotto *(D)*
Roasted Fennel, Chestnuts, Parmesan and Thyme

DESSERTS

Spiced Pumpkin Tart *(G, D, N)*
Maple Whipped Cream, Candied Pecans, Salted Caramel Drizzle

or

Maple Chocolate Mania Cake *(G, D, N)*
Vanilla Bean Crème Anglaise, Maple-Glazed Pecans, Fresh Seasonal Berries

$55 PER PERSON

RESERVATIONS

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D Dairy G Gluten N Nuts F Fish S Seafood