



## Thanksgiving Dinner 2025

October 11<sup>th</sup> - 13<sup>th</sup>

### Roasted Squash & Apple Soup

sage brown butter, toasted pumpkin seeds, crème fraîche

Or

### Smoked Salmon Tartare on Potato Rosti

dill crème, pickled shallots, horseradish



### Herb Roasted Turkey

traditional house made stuffing, cranberry-orange relish, roasted root vegetable, pan gravy

Or

### Maple Mustard Glazed Salmon

wild rice pilaf, charred brussels sprouts, hazelnut brown butter

Or

### Braised Beef Short Rib

maple stout jus, parsnip puree, wild mushrooms and pearl onions, melba toast

Or

### Roasted Cauliflower Steak

maple-chili glaze, lentil and mushroom ragout, braised kale, pumpkin seed gremolata



### “Pumpkin pie”

pecan crumble, maple whipped cream

Or

### Butter Tart Cheesecake

raisin-caramel swirl, toasted walnuts

**\$65**

**\$95 with Wine Pairing**

*Reservation Recommended*

*Please advise your server if you have any allergy concerns*

*All prices subject to applicable taxes, gratuities are not included*

