

THANKSGIVING DINNER FEATURES

Friday October 11 - Monday October 14

MAPLE ROASTED BUTTERNUT SQUASH SOUP

With toasted pumpkin seeds, coconut milk, and parsley.

\$12

CLASSIC TURKEY DINNER

Traditional Roasted Turkey, garlic herb mash with rosemary red wine gravy, caramelized onion stuffing, cranberry.

\$30

MAPLE OSSO BUCCO

Braised beef shank, maple gremolata, roasted garlic and sweet potato polenta, buttered French green beans.

\$32

HARVEST ROASTED SQUASH

Roasted root vegetables, cranberry quinoa, braised garlic kale, toasted pumpkin seed, balsamic reduction.

\$25

PUMPKIN SPICED CHEESECAKE

Caramel enhanced mousse, ginger spiced cake crumb, white chocolate shaving, caramel drizzle.

\$15