THANKSGIVING CELEBRATION

STARTERS
Choice of

BAKED BRIE EN CROÛTE
Buttery Puff Pastry, Fig Jam, Frisée & Herb Salad
**Laurent Perrier, Brut Rosé, Champagne, France NV*

BUTTERNUT SQUASH SOUP
Spiced Cinnamon Crema, Brioche Croutons
**Johan Vineyards, Chardonnay, Van Duzer Corridor, Oregon*

CHILLED SEAFOOD TRIO
Fresh Oysters, Poached Jumbo Shrimp, Tuna Tartare
**Bollinger, Special Cuvée, Brut Champagne, France*

ROASTED HEIRLOOM BEET SALAD
Whipped Ricotta, Blood Orange, Arugula, Hazelnuts, Saba
**Pascal Cotat, Les Monts Damnés, Sancerre, France*

SMOKED SCOTTISH SALMON CARPACCIO & CAVIAR
Capers, Chives, Caviar, Crème Fraîche, Arugula, Lemon Vinaigrette
**Henri Gouges, Montagny Premier Cru, Burgundy, France*

ENTRÉES
Choice of

FREE RANGE HERITAGE TURKEY
Traditional Stuffing, Mashed Potatoes, Roasted Brussels Sprouts
Green Bean Almondine, Candied Yams, Cranberry Sauce, House-Made Gravy
**Jean Foillard, Cuvée Corcelette, Morgon, France*

SEAFOOD SAFFRON RISOTTO
Dungeness Crab, Bay Scallops, Rock Shrimp, Acquerello Rice, Cherry Tomatoes, Herbs
**Produttori del Barbaresco, Barbaresco, Italy*

CABERNET-BRAISED CREEKSTONE FARMS SHORT RIB
Black Truffle Polenta, Sautéed Spinach, Roasted Baby Carrots
** Echo de Lynch-Bages, Pauillac, France*

PAN-SEARED LOCH DUART SALMON
Mustard Seed Crust, Celeriac & Leek Pavé, Grilled Baby Cabbage, Chive Crème Fraîche
**Williams Selyem, Pinot Noir, Russian River Valley, California*

PORCINI MUSHROOM PAPPARDELLE
Wild Mushrooms, Tuscan Kale, Stracciatella, Roasted Pistachios
**Giacomo Brezza, Cannubi, Barolo, Italy*

GRAND DESSERT BUFFET

SEASONAL PIES
Assortment of Classic Thanksgiving Pies with Assorted Toppings

CHURRO STATION
House-Made Churros with Assorted Sauces

THE CREPERIE
Made-to-Order French Crêpes with Assorted Toppings & Sauces

FESTIVE FAVOURITES
Seasonal Holiday Tartes and Cakes, Warm Spiced Apple Cider
**Royal Tokaji Wine Co., 5 Puttonyos, Tokaji, Hungary 2018*

$280 per person
***Wine pairing available at an additional $150 per person**
Prices do not include tax and service charge. Please note, a 20% service charge will be added to the bill for parties of six or more.
If you have a food allergy or intolerance, please inform a member of the restaurant team upon placing your order.