



THANKSGIVING MENU

FIRST COURSE

Sweet Potato Potage

Pumpkin Spice Crème Fraiche, Shortbread Crumble

Buffalo Mozzarella

Heirloom tomatoes, Baby Kale, Thorn Basil, Lemon Gel, Pistachios

Smoked Salmon

Mascarpone, Dill, Sourdough, Egg Yolk Jam

SECOND COURSE

Turkey Roulade

Cranberry, ricotta, sage & apple stuffing, potato boulangerie, rosemary velouté, cranberry jam

Mushroom Risotto

Grana Padano, mushroom varieties, fine herbs, black truffle, citrus

Roast Duck Breast

Celeriac puree, mini top carrots, swiss chard, pesto, cherry jus

THIRD COURSE

Pavlova

Lemon crème anglaise, Raspberry Coulis, Whipped cream, toasted almonds

Chocolate Cheesecake

Sponge cake crust, mixed berry compote

Menu Valid October 9th and 10th from 4:30-9:00 PM
Menu items are \$65 Per Person