THANKSGIVING DINNER 2026

EXECUTIVE CHEF · KEVIN HALLMAN

STARTER:

Roasted Ontario Squash and Pear with a Maple Crème Fraiche

Or

Local Greens, Chevre, Candied Pepitas, Crisp Apple, Shaved Beets, Maple Mustard Vinaigrette

ENTREE:

Herb Roasted Turkey Breast, Cheddar and Chive Mashed Potatoes, Crispy Brussel Sprouts, Maple Glazed Carrots, Turkey Velouté, Herb & Sausage Stuffing, House Made Orange Cranberry Sauce

DESSERT:

Pumpkin Tart with Cinnamon Whipped Cream

Or

The Parlour's Famous Pavlova with Raspberry Coulis, Lemon Crème Anglaise, Whipped Cream and Toasted Almonds

SUNDAY OCTOBER 11th & MONDAY OCTOBER 12TH
SEATINGS AVAILABLE 5PM TO 7PM
$55 PER PERSON

PRICING IS SUBJECT TO APPLICABLE TAXES