



THANKSGIVING

\$89/PP | OCTOBER 8-10, 2022

TO START

Maple Roasted Beet & Burrata Salad
tri-color beets, arugula, candied walnuts
sherry vinaigrette

Saffron Shellfish
saffron vin blanc, pacific shellfish, shaved fennel

ENTRÉE

Rosemary Butter Basted Turkey Breast
preserved fruit & sage stuffing
truffle mash potato
roasted brussels sprouts
maple glazed roots
triple sec cranberry sauce
turkey gravy

Lavender Honey Glazed Ham
pineapple moustarda, cherry compote
pickled mustard seeds

DESSERT

Pumpkin Pecan Pie
spiced pumpkin, pecan crumble
whiskey caramel, vanilla gelato