

THANKSGIVING

Appetizers

GF Iceberg Wedge Salad - \$18

candied walnuts, apple, smoked red beets, blue cheese sauce, radish, herb oil

Blooming Brussels - \$15.50

balsamic vinegar caramel, maple syrup aioli, hemp seed granola, scallions

GF Roasted Butternut Squash - \$8.50

squash chips, maple creme fraiche, chives

Entrées

Roasted Ontario Turkey - \$30

truffle whipped potatoes, roasted carrots, mushroom stuffing, cranberry compote, thyme gravy

Atlantic Salmon - \$30

warm grains salad, Brussels sprout and fennel slaw, maple brown butter vinaigrette

GF Beef Tenderloin - \$48

potato gratin, mushrooms, shallots & green beans, red wine jus

Desserts

Pumpkin Cheesecake - \$8.50

Pecan Butter Tart - \$8.50