



THANKSGIVING

5-COURSE MEAL



\$80 per person

Thursday, 24th November 5-9pm



FIRST COURSE

SALAD

Dino kale, sliced pear, spiced pecans, crispy prosciutto and an apple cider vinaigrette

SECOND COURSE

SOUP

Butternut squash, mascarpone, creme fraise, sage oil toasted squash seeds

THIRD COURSE

AP

Crispy brussel sprouts with shaved parm, fresh herbs, bacon poached egg drizzled with a spicy vinegar

FOURTH COURSE

ENTREE

Turkey roulade with house made focaccia stuffing, smoked gouda and garlic mash potato's, sauté french green beans and a cranberry citrus romalade

FIFTH COURSE

DESSERT

Cosmic crisp pullapart bread with a bourbon caramel sauce with toasted marshmallow gelato

Menu