



THURSDAY, NOVEMBER 24
MAIN DINING ROOM
12:00PM-8:00PM

FIRST COURSE

ROASTED BUTTERNUT SQUASH SOUP
black pepper granola, herb crème fraîche

SPINACH & RADICCHIO SALAD
shaved fennel, parmesan cheese
toasted pecans, smoked bacon lardons
maple sherry vinaigrette

SECOND COURSE

TRADITIONAL TURKEY DINNER
carved turkey breast, confit of leg
buttermilk mashed potatoes, herb stuffing
sautéed green beans, herbed turkey gravy
cranberry & orange chutney

HALIBUT
acorn squash, roasted carrot & parsnip hash
citrus tarragon salad

SLOW BRAISED SHORT RIB
whipped bourbon sweet potato
roasted brussels sprouts, cassis emulsion
crispy shallots

THIRD COURSE

PUMPKIN CHEESECAKE
maple cream, honeycomb

WARM CHOCOLATE CAKE
warm flourless cake, vanilla ice cream

THREE COURSE PRIX FIXE MENU

ADULTS: \$90 PER PERSON

CHILDREN 5-12 YEARS OF AGE: \$45 PER PERSON

Subject to tax and 20% service charge
Menu subject to change without notice