

THANKSGIVING Dinner Feast

November 23rd — 29th

2-Course Menu $64 | 3-Course Menu $80 or Á la Carte *plus gratuities*

APPETISERS

PUMPKIN SOUP (V) $20

Cream of Pumpkin Soup, Thyme Oil, Toasted Pumpkin Seeds

BEETROOT & APPLE TARTARE (VG) $24

Compressed Apple, Roast Beets, Pickled Radish, Candied Pumpkin Seeds, Garlic Croutons & Balsamic Dressing

MAIN

HERB-BUTTER ROASTED TURKEY $40

Potato Gratin, Roasted Brussels Sprouts, Maple-Glazed Squash, Traditional Herb Stuffing, Poached Cranberries & Turkey Jus

RED WINE BRAISED SHORT RIB $42

Creamy Goat Cheese Polenta, Crisp Pancetta, Roasted Root Vegetables, Microgreens & Red Wine Reduction

HARVEST VEGETABLE WELLINGTON (V) $38

Wild Mushrooms, Roasted Squash, Cranberries, Sage & Tucker's Farm Goat Cheese, Puff Pastry, Cider Jus & Baby Arugula Salad

DESSERT

WARM APPLE TART (V) $16

Vanilla Ice Cream & Cinnamon Custard Sauce

(V) Vegetarian
17% gratuities will be added to the menu price listed.
Consumption of raw or under-cooked meats can present a potential health risk.
If you have any intolerances or specific diet, please ask your waiter for guidance.