



NOVEMBER 23 2023
Reservations are strongly recommended
Thursday II:00am to 3:00pm



Herb butter basted turkey
Slow roasted New York strip loin
Seared pork loin with a maple currant reduction
Herb roasted Rack of lamb

~ Main fare ~

Cedar plank salmon with a chipotle apple glaze Slow roasted quail with ancient grain pilaf Filet of beef tornadoes

~ Soup ~

Clam chowder

~ Compliments~

Leek confit sour cream mashed potatoes

Smashed sweet potatoes with brown butter sugar sweet potato smashed potatoes

Rustic holiday dressing

Roasted butternut squash succotash

Apricot glazed baby carrots

Cranberry marmalade

Charred asparagus

Cheesy green bean bake crispy shallots

Roasted wild mushrooms and pearl onions

~ Garden ~

Cream of ambrosia with strawberry's and pistachios Mesclum green salad with choice of house dressings Crisp romaine, shaved reggiano, garlic croutons and anchovies Gourmet pasta salad

~ Tapas ~

Oysters of the half shell red wine vinegar mignonette
Chilled tiger prawns
Smoked salmon gravlax
Fresh sliced fruit and mixed berries
Crab and lobster remoulade salad
Cheeses from the globe
Charcuterie assorted sliced cured meats
Mixed olives and pickles

~ Desserts~

Pumpkin pecan Napoleon Cherry crunch tarts Pear tartan Autumn fruit crepes









