

Wendell's

Thanksgiving

BRUNCH

November 28th 2024

Thursday 11:00am to 3:00pm

Adults | 95

Kids 12 and under | 30

Seniors | 80

~ From the carver ~

Herb butter basted festive turkey
Slow roasted tri citrus and garlic beef picanha
Spiced suckling pig

~ Main fare ~

Halibut cheeks with squash brown butter and creamy spinach
Duck confit stuffed cabbage leaves golden currant chutney
Filet of beef towers cabernet reduction

~ Soup ~

Cream of red Chile and corn

~ Compliments ~

Leek confit sour cream mashed potatoes
Brown sugar maple sweet potato smash with toasted marsh mellow
Rustic holiday dressing with turkey gravy
Squash medley with herb butter
Wild mushrooms and bacon lardons
Aromatic Cranberry marmalade
Charred asparagus with plum wine hollandaise
Cheesy green bean bake crispy shallots

~ Omelet station ~

Made on request omelet's and eggs
Pumpkin waffles vanilla sweet cream
Salsa verde Chilaquiles

~ Garden ~

Cream of ambrosia with strawberry's and pistachios
Mesclum green salad with assorted dressings and toppings
Crisp romaine, shaved reggiano, garlic croutons and anchovies
Artichoke and sundried tomato pasta salad

~ Tapas ~

Oysters on the half shell red wine vinegar mignonette
Chilled tiger prawn ice luge
Smoked salmon gravlax with mini bagels
Fresh sliced fruit and mixed berries
Crab and lobster remoulade salad
Cheeses and nuts from the globe
Charcuterie assorted sliced cured meats
Mixed olives and pickles jams dried fruits

~ Assorted dessert table from the Inns exceptional bakery ~

~ Chocolate panna cotta pepita brittle
~ Purple sweet potato pie with spiced coconut
~ Mini apple pomegranate upside down bunt cake
~ Bourbon pecan tartlet
~ Pumpkin cheese cake trifle