



THANKSGIVING MENU

\$84 per person

FIRST COURSE

BEEF CARPACCIO

shaved marinated beef garnished with chorizo marinated West Coast mussels, smoked tallow, watercress and blueberry

or

CREAM OF OKANAGAN MUSHROOM SOUP

creamy morel soup finished with preserved chanterelle mushrooms, crispy matzah ball and spruce tip hollandaise

MAIN COURSE

TRADITIONAL

slow roasted local turkey, Italian sausage pavé, root vegetable pavé, potato purée and sherry jus

or

SMOKED SABLEFISH

pan seared, al dente lentil ragout with last of season tomato water broth, squash vadouvan and local kohlrabi

DESSERT

FRESH PUMPKIN PIE

spiced caramel, crème diplomat, toasted pumpkin seeds

or

COCOA VELVET

hazelnut cremeux, glass tuile, chocolate soil, blackberry compote, micro sponge, spiced caramel