

Thanksgiving Dinner

Salmon Sashimi

Olive, Lemon-Mustard Emulsion

Fresh BC Chanterelle Mushroom Ragout in Pastry Pillow

with wilted Spinach

Roasted Winter Farm Turkey with Forest Pine Honey Glaze

Stuffing of Chicken, Turkey, Bison, Chestnuts, Celery, Fuji Apple, Onion,
Pretzel Buns

Turkey Sauce with Port Wine

Cranberry Sauce, Caramelized Sweet Potatoes

Yukon Gold Mashed Potatoes, Brussels Sprouts with Bacon

Rum-Raisin Ice Cream

on a Walnut Sponge and Pumpkin Compote with Fruits

Pumpkin Crèmeux

\$92.00 Per Person, plus gratuities and taxes

\$52.00 - for Children

Chef de Cuisine: Hans Sauter

Sunday, October 8th 2017