

# Dinner Menu - Thanksgiving Sunday

Salmon Trio - Tartar, Gravlax & Balik  
Honey-Mustard Sauce

Terrine of Chicken Liver Mousse wrapped in Pork Fat

Organic Butterleaf Lettuce Salad  
Mustard-Chive Dressing

Green & Yellow Bean Salad with Tuna Sauce and 64°C Egg

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Fresh BC Chanterelle Mushroom Ragout in Pastry Pillow  
with sautéed Spinach

Borscht with Sour Cream and Dill

Pan-Seared Fillet of Wild Pacific Halibut on Carrot Purée

Alberta Lamb Lollipop  
Lamb Sauce, Ratatouille

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Roasted Alberta Winter Farm Turkey with Forest Pine Honey Glaze  
Stuffing of Chicken, Turkey, Bison, Celery, Apple, Onion and Pretzel Bun  
Turkey Port Wine Sauce with Giblet, Cranberry Chutney  
Yukon Gold Buttermilk Mashed Potatoes, Brussels Sprouts with Bacon

Pan-Seared Fillet of BC Salmon

Beurre Blanc with Arugula, Salsify, Saffron Potatoes

Miso Marinated Fillet of BC Black Cod

Ginger White Wine Sauce, Chinese Broccoli, Fingerling Potatoes

Medallions of Milk-Fed Québec Veal Tenderloin

Creamy Porcini Mushroom Sauce

Sautéed Heirloom Carrots, Home-made Spinach Pappardelle

Alberta Range-Fed Angus Beef Tenderloin

Port Wine Sauce

Sautéed Heirloom Carrots, Potato Gratin

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Pumpkin Tart

with Maple Whipped Cream and Cranberry Coulis

Coupe Danemark

Home-made Vanilla Ice Cream with Hot Chocolate Sauce

Black and White Mousse with Cinnamon Orange Compote

Apple Tarte Tatin with Home-made Vanilla Ice Cream

\*\* Chef's recommended choice for Thanksgiving