

Thanksgiving MENU

CLASSIC CANADIAN



\$55 per person

*plus tax & gratuity

FIRST COURSE

Roasted Maple & Butternut Squash

Maple Syrup | Pumpkin Seeds

Harvest Apple & Maple Pecan Salad

Mixed greens | Crisp Ontario Apples | Dried Cranberries | Crumbled Goat Cheese | Candied Pecans | Red Onion | Maple-Apple Cider Vinaigrette

MAIN COURSE

The Classic Thanksgiving Turkey Feast

Herb-Roasted Turkey | Savory Sage & Onion Bread Stuffing | Creamy Whipped Potatoes | Honey-Glazed Autumn Root Vegetables | Rich Pan Gravy | House-Made Cranberry Sauce

Cider & Herb Roasted Pork Loin

Herb-Roasted Pork Loin | Apple Cider Pan Jus | Creamy Whipped Potatoes | Honey-Glazed Autumn Root Vegetables | Caramelized Apples

Maple-Roasted Stuffed Mini Squash (Vegetarian)

Sweet Autumn Mini Squash | Maple Glaze | Stuffed with a Blend of Quinoa, Toasted Pecans, Dried Cranberries & Fresh Sage | Roasted Potatoes | Seasonal Vegetables

DESSERTS

Classic Spiced Pumpkin Pie

Rich Pumpkin Pie | Cinnamon | Nutmeg | Buttery Crust | Vanilla Chantilly Cream

Warm Maple Apple Crumble

Warm Cinnamon-Spiced Apples | Buttery Oat Crumble | Canadian Maple Syrup | Vanilla Ice Cream | Freshly Whipped Chantilly Cream

