



Thanksgiving Prix Fixe Menu

APPETIZER

Northern Woods Mushroom Purée
Crème fraîche, chives

OR

Fall Harvest Salad
Roasted beets, parsnips, fennel puree, shaved apples,
toasted hazelnuts, chicory, cider vinaigrette

MAIN

Roasted Free Run Ontario Turkey
Pomme purée, Red Fife stuffing, roasted Brussels sprouts,
cranberry relish, sage jus

OR

Ricotta Gnocchi
Roasted mushrooms, squash purée, crispy kale, walnuts,
Mountain oak aged Gouda, sage brown butter

DESSERT

Pumpkin Pie Crème Caramel
Pumpkin spice mousse, pecan sablé

OR

Sticky Toffee Pudding
Pear Mousse, walnut praline

OR

Niagara Coronation Grape Sorbet
Crunchy meringue, toasted almonds

\$39 Per Person
(Plus taxes and gratuities)

Think global. Eat local.