



THANKSGIVING DINNER

EXECUTIVE CHEF • JILL ST.AMOUR SOUS CHEF • STEVE MCCREADIE
PASTRY CHEF • KIM FELETAR

'Using the finest local and regional ingredients'

APPETIZER

Maple Roasted Butternut Squash Soup
Spiced Pecan Cluster and Cinnamon Foam

or

Baby Leaf Salad with Spy Apple Tempura
Double Smoked Bacon & Warm Cider Vinaigrette

MAIN COURSE

Slow Roasted Free Range Ontario Turkey
Buttermilk Mashed Potato, Fried Brussels Sprouts & Honey Glazed Carrots
Sage Pan Bread & Traditional Pan Gravy

or

Canadian AAA Tenderloin of Beef
Pomme Fondant, Roasted Root Vegetables & Bourbon Pan Jus

DESSERT

Honey Pumpkin Crème Brulee
With Fresh Cream & Spiced Shortbread

Coffee or Tea

\$55 per person

Price is subject to taxes and gratuities. Available in the Escabèche Restaurant
Saturday October 9 - Monday October 11, 2010 plus Thursday November 25 - Friday
November 26, 2010 from 5pm-9:00pm. Traditional a la carte menu is also available.