

Thanksgiving DINNER

SATURDAY, OCTOBER 11 & SUNDAY, OCTOBER 12

APPETIZERS

Maple-Roasted Butternut Squash Soup \$13

Autumn butternut squash, parsnip chips, crème fraîche.

Caramelized Pear and Prosciutto Ham Salad \$21

Pear and walnut tossed in orange olive oil dressing and set atop hearts of romaine, dried cranberries.

Phyllo Baked Brie and Fig \$23

Warm brie served with fresh figs and sided by peppered arugula salad, cranberry compote, crostini.

ENTRÉES

Roasted Ontario Turkey Breast \$44

Whipped potatoes, roasted root vegetables, sage stuffing, cranberry sauce, turkey gravy.

Maplewood Smoked and Roasted Beef Striploin \$63

Mustard seed-encrusted AAA beef served with whipped potatoes, roasted root vegetables, tarragon demi-glace.

Georgian Bay Rainbow Trout \$51

Crispy pan seared trout served on a creamy baby spinach and red pepper pappardelle pasta, dill weed caper aioli sauce.

Stuffed Acorn Squash Ring \$43

Baked and stuffed with organic red quinoa, tuber vegetables, turmeric coconut sauce and chili oil (vegan, gluten-free).

DESSERTS

Harvest Cheesecake with Pumpkin Pie Ice Cream. \$14

Warm Toffee Pudding and Candied Pumpkin Seeds \$14

Red Beetroot and Chocolate Crème Brûlée, Fresh Berries \$14

