

thanksgiving weekend

Set Menu (four course addition)

STARTER

Autumn Harvest Salad

*beluga lentils, pickled pumpkin, candied pecans,
baby kale, arugala*

2016 Janare, Falanghina del Sannio
Campania, Italy

INTERMEDIATE

Chestnut Cavatelli

*jerusalem artichoke, sautéed wild mushrooms,
smoked bacon, wood sorrel*

2017 Pearce Predhomme, Chenin Blanc
Stellenbosch, South Africa

MAIN COURSE

Roasted Elora Heritage Chicken

*roasted breast, confit leg, brussels sprouts,
rutabaga purée, candied beets*

2014 Chateau de Bellevue, Morgon
Beaujolais, France

DESSERT

Salted Caramel Tart

pumpkin purée, crème fraîche

2011 Chateau du Trignon,
Muscat de Beumes de Venise
Rhône Valley, France

80 menu
50 sommelier selected wine pairings