

Thanksgiving Sunday Supper

served family style, \$75/pp

As the leaves turn and we embrace the spirit of Thanksgiving, our menu transforms to celebrate the season's bounty. Join us as we highlight the vibrant flavours of autumn, featuring locally sourced ingredients that warm the heart and delight the palate.

Each bite reflects the essence of fall, and we invite you to gather with loved ones and create lasting memories around our table.

Seasonal Cocktails

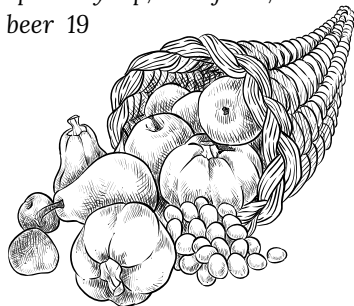
Harvest Margarita 1.5 oz
tequila, apple cider, lime juice,
maple syrup 18

Perfect Pear 1.5 oz
gin, asian pear cider, vanilla syrup,
lemon juice, soda 18

A Spritz of Colour 2 oz
aperol, pomegranate juice,
sparkling wine, soda 19

Get Toasted 2 oz
graham cracker infused bourbon,
brown sugar syrup, chocolate bitters 18

Spiced Up Mule 2 oz
vodka, spiced syrup, lime juice,
ginger beer 19



Seasonal Mocktails

Pear Collins
asian pear cider, vanilla syrup, lemon juice,
soda 12

Spiced Cider
apple cider, lime juice, ginger beer 12

Pom Soda
pomegranate juice, simple syrup, soda 12

Join Us For...

Tuesday Date Night
Half-priced bottles of wine
with two entrées

Sunday Brunch
All-you-can-enjoy favourites
for the whole family
9am - 2:30pm

Sunday Supper
A rotating menu served family style
5pm - close

Bread Service
herb focaccia with cranberry sage butter

Appetizer

Squash & Pumpkin Soup
roasted squash, chervil, spiced pumpkin seeds

Entrées

served with herbed mashed potatoes,
maple glazed carrots, squash, and brussels sprouts

Choice of

Roasted Turkey
sous vide white and dark meat turkey,
duck fat stuffing, cranberry sauce, turkey gravy

Le Clos Pinot Noir 17

Prime Rib
slow roasted AAA prime rib,
crispy parsnip chips, red wine jus

McManis Merlot 18

Pan Seared Ontario Trout
shaved fennel chervil, herb oil

Cave Springs Riesling 15

Roasted Stuffed Acorn Squash
roasted wedge of acorn squash stuffed with
red quinoa, butternut squash purée and herbs, pea shoots

Chenin Blanc 17

Sides for the Table
pommes purée, heirloom carrots, broccolini,
roasted parsnip, wilted greens, tamari butter

Dessert

Pumpkin Pie
Stratus Sémillon 14