



thanksgiving menu

Available from October 10th - 13th

Optional Three-Glass Wine Pairing | 5oz each | \$33

starter

ROASTED BUTTERNUT SQUASH SOUP (v) 15
honey crisp apple, garam masala, coriander yogurt

2023 Wild Goose Pinot Gris - Okanagan Valley, BC 13

mains

BUTTERNUT SQUASH ROTINI 28
confit turkey, purple baby bok choy,
whipped fairwinds farm goat cheese,
toasted walnut beurre blanc

HUTTERITE TURKEY ROULADE 42
slow roasted turkey, charcoal brioche stuffing,
confit turkey & toasted barley cabbage roll, buttered carrots,
pan gravy

2022 Meyer Pinot Noir - Okanagan Valley, BC 14

dessert

PUMPKIN PIE 14
pecan brittle, salted caramel sauce, chantilly cream

2015 Reichsgraf von Kesselstatt Riesling - Mosel, Germany 14