



# Thanksgiving Menu

## APPETIZER | \$29.50

### **Bermuda Guinea Chick**

Butter Poached Guinea Chick & Shrimp Crouton  
with Maple Roasted Pumpkin & Quinoa Salad,  
Drizzled with Tarragon Aioli

## MAIN COURSE | \$38.50

### **Slow Roasted Turkey Breast**

Chestnut, Sage & Cranberry Stuffing,  
Sautéed Cauliflower with Walnut Butter,  
Maple Glazed Carrots & Mustard mashed Potatoes  
Au Jus

## DESSERT | \$16.50

### **Dark Cherry Pot Tart**

Pumpkin Spiced Sponge, Fresh Raspberries with Vanilla  
Nutmeg Chantilly Cream and Cranberry Compote

## Full Menu | \$79.50

Plus 20% service charge