



## Thanksgiving Harvest Dinner \$75

### FIRST COURSE

carrot soup served with Wildflour focaccia, & Evolution oils & vinegars.

### SECOND COURSE

duck rillettes, Wildflour Baguette, apricot chutney, gherkins {GF, DFP}

bacon wrapped brussel sprouts {GF, DFP}

pomegranate & arugula salad {VEG, GF, DFP}

### THIRD COURSE (choice of)

ham dinner, braised cabbage, roasted root vegetables, potato gratin, roasted cauliflower, baby squashes, maple glaze {GFP}

turkey dinner, spiced cranberry, bacon & walnut stuffing, roasted root vegetables, potato gratin, roasted cauliflower, baby squash, turkey gravy

### FOURTH COURSE

dark chocolate tart honeycomb toffee, cassis purée & vanilla whipped cream {GFP, DFP}

brown butter biscuit caramel, vanilla & thyme ice cream, mint

mini spiced pumpkin crème brûlée {GFP}

old fashioned pecan pie, orange, vanilla & crème chantilly

{VP} Can be served as a vegetarian dish

{GFP} Can be served gluten free {DFP} Can be served dairy free

*We are proud to offer handcrafted, seasonal cuisine from scratch.*

**If you have any dietary restrictions please let our staff know.**