



THANKSGIVING SUNDAY AND MONDAY DINNER FEATURES

APPETIZER

Canadian Smoked Salmon and Icewine Mousse 12.99

Atlantic smoked salmon, blended with cream cheese, fresh dill and 2007 Lakeview Cellars Icewine served in a chilled martini glass with an assortment of unique crackers

Quail Supreme 3 Ways 14.99

3 Quail Supremes, one served with a sundried cranberry and whisky sauce, one with a pumpkin puree flavored with Grand Marnier and one with a mango puree garnished with organic arugula leaves

Warmed Fennel Salad 10.99

Gently warmed chopped fennel, mixed with oven roasted beets, sliced water chestnuts, house marinated grape tomatoes and grilled yellow bell peppers, lightly tossed with light walnut vinaigrette

ENTRÉE

Prime Rib au Jus with Yorkshire Pudding 24.95

AAA prime rib, rubbed with a curious array of herbs and spices, slow roasted and served with its pan juices, flavored with merlot wine, accompanied by a freshly baked Yorkshire pudding, oven roasted mini potatoes and market fresh vegetables

Roasted Pheasant Supreme 23.95

Farm raised pheasant pan seared to a crisp golden brown, served in a pool of mandarin orange and pear vodka reduction, with sweet potato puree and autumn inspired vegetables

Slow Roasted Turkey Dinner 21.95

Oven Roasted Turkey, served with oregano and mandarin orange bread stuffing, sweet potato puree, roasted mini potatoes, vegetables of the season and piping hot gravy

DESSERT

Homemade Pumpkin Cheesecake 8.95

Cranberry and Vodka Ice Sorbet 6.95

Caramel Infused White Chocolate Mousse 7.95