



## THANKSGIVING

NOVEMBER 26, 2009

AMUSE BOUCHE

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ROASTED DUCK CONSOMMÉ ◦ FOIE GRAS GYOZA

PRINCE EDWARD ISLAND MUSSELS & PUMPKIN SOUP ◦ CURRY FLAN

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FIVE SPICED POACHED SECKEL PEAR ◦ LA PEARL BLUE SEMIFREDDO ◦ CANDIED WALNUT

SEARED FOIE GRAS ◦ CINNAMON DONUT ◦ APPLE ◦ VERMONT MAPLE SYRUP

GINGER BEET CURED SALMON ◦ WATERCRESS ◦ EUCALYPTUS GEL ◦ MEYER LEMON

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ROASTED FREE RANGE TURKEY ◦ YUKON POTATO ◦ BROWN SUGAR BRAISED CHESTNUT ◦ DRESSING ◦ AUTUMN VEGETABLE

BRAISED VEAL OSSO BUCO ◦ MARROW ◦ POTATO GNOCCHI ◦ BABY CARROT & TURNIP

SEARED NOVA SCOTIA HALIBUT ◦ CRISPY BEAN CURD ◦ DAIKON ◦ BOK CHOY ◦ TAMARI - HAJIKI BROTH

BUTTERNUT SQUASH & APPLE RISOTTO ◦ PECAN MILK

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GRANNY SMITH APPLE & PECAN PIE ◦ MAPLE ICE CREAM

PUMPKIN CHEESE CAKE ◦ CRANBERRY GINGER CHUTNEY

JIVARA MILK CHOCOLATE 'NAPOLEON' ◦ CARAMEL CRÈME BRULÉE

\$76 for adults, \$34 for children  
(Exclusive of taxes and gratuities)