

DINNER FOR 4 \$310

includes all the following

Hors d'oeuvre

Petite Gougères

Roasted Beet Salad ^{GF, Vegan} with oranges, shaved fennel, red onion, pomegranate & ginger miso vinaigrette

Turkey & Garnitures

Sage Brined Roast Turkey Breast, Sliced ^{GF} Braised Turkey Leg with Pearl Onions & Mushrooms

Apple & Sage Stuffing GF available

Pommes Robuchon

Roasted Cauliflower Agrodolce GF, Vegan with red onion, golden raisins & capers

Autumn Butternut Succotash ^{GF} roasted brussels sprouts, red onion, bacon lardons & garlic herb butter

Citrus Cranberry Sauce GF, Vegan

Roast Turkey Gravy
French Dinner Rolls with butter GF available

A La Carte

Items below serves 4-6

Charcuterie & Cheese \$78

camembert, truffled cheddar, roquefort blue, prosciutto, salami, duck & foie gras mousseline, sour cherry preserves, golden raisins, mustard, toasted nuts, pickles, fig & raisin crisps

Ossetra Caviar Malossol

30G \$145 100G \$372

mother of pearl spoon, potato crisps, blinis, chive crème fraiche & red onions

Shrimp Cocktail \$72

1 dz chilled jumbo shrimp, fiery cocktail sauce & lemon

Center Cut Beef Filets au Poivre \$360

with peppercorn & cognac crème, charred scallions

Truffled Mushroom Lasagna \$95

with garlic spinach, truffle béchamel & sage

Pumpkin Pecan Pie \$40

Apple Crumb Pie \$40

Please be sure to confirm the location you would like to pick up your meals.

All Orders Must Be Placed by Friday, November 21st, 12 PM

Orders will be picked up Wednesday, November 26th 11AM - 330 PM.