

THANKSGIVING BUFFET

Sunday Oct 9th 2011

5pm-10pm

Velouté of Cinnamon Spiced Pumpkin Squash
Candied Maple Pecan Crème

Artisan Salad Greens
Oven Dried Grenville Farm's Tomatoes, Bala Dried Cranberries
& Crumbled Ontario Blue Cheese Dressing

Baby Arugula, Spinach & Endive Salad
Shaved Reggiano & Roasted Butternut Squash Dressing

Broccoli Rabe Salad with Smoked Chicken
Winding Fence's Crisp Pancetta & Creamy Peppercorn Dressing

Penne Pasta Salad with Fire Roasted Sweet Peppers
Balsamic Soaked Garlic & Black Pepper Boursin

Caesar Salad Station with Fresh Parmesan, Herb Croutons & Crisp Bacon

Charcuterie Platter of European Cured Meats & Pâté
Grilled & Marinated Vegetables, Olives & Caramelized Onion Focaccia

International Cheeses with Fruit Preserve & Sea Salted Melbas

Smoked Mackerel, Rainbow Trout & Atlantic Salmon
Red Onion Relish with Lemon Cured Caperberries

Vegetable Crudités Platter with Harissa & Hummus

Sage Roasted Ontario Turkey
Golden Raisin with Apple Stuffing, Cranberry Relish & Natural Jus

Slow Roasted Leg of Lamb with Cabernet Mustard
Housemade Mint "Jelly"

Soy Confit of Atlantic Salmon
Black Sesame & Bok Choy Stir Fry, Shiitake Mushroom Butter

Roasted Cornish Game Hen,
Chorizo & Thyme, Cippolini Onion Jus

Twice Baked Sweet Potatoes with Ice Wine Caramel
Seasonal Autumn Vegetables
Wild Rice Pilaf
Buttermilk & Chive Whipped Yukon Potatoes

Assorted Thanksgiving Cakes and Pastries

Adults \$48

Children under 12 years \$23

Children under 3 years Free

Taxes and gratuities are extra

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