



Thanksgiving Menu

APPETIZER | \$31.50

Bermuda Guinea Chick

Poached Guinea Chick & Shrimp Crouton
with Maple Roasted Pumpkin & Quinoa Salad,
Drizzled with Tarragon Aioli

MAIN COURSE | \$38.50

Slow Roasted Turkey Breast

Chestnut, Sage & Cranberry Stuffing,
Buttered Cauliflower, Maple Roasted Butternut Squash,
Parmesan Mashed Potatoes, Au Jus

DESSERT | \$18.50

Dark Cherry Pot Tart

Pumpkin Spiced Sponge, Fresh Raspberries with Vanilla
Nutmeg Chantilly Cream and Cranberry Compote

Full Menu | \$81.50

Plus 20% service charge