



American Thanksgiving

THREE-COURSE TABLE D'HÔTE

Thursday, November 27th, 2025

AMUSE

Smoked Salmon Crepe Terrine

Dill, Crème Fraîche

TO START

Honey Braised Pumpkin (V)

Dodoni Feta Cheese, Chickpeas, Fennel, Arugula,
Balsamic Vinaigrette

*Wine Pairing: Wedgewood x Tantalus Blanc de Noir,
East Kelowna Slopes, BC*

Or

Truffled Consommé

Tortellini, Medley of Root Vegetables
Add Seared Foie Gras +22

*Wine Pairing: Little Engine 'Silver' Pinot Noir,
Okanagan Valley, BC (6oz)*

ENTRÉE

Slow-Roasted Sage Turkey Breast & Roulade

Brussel Sprouts, Red Cabbage, Caramelized Chestnuts &
Herbed Stuffing, Whipped Potato Purée, Turkey Gravy and
Cranberry Sauce

*Wine Pairing: Maison Smith Montpetit, Cabernet Sauvignon,
Similkameen, BC (6oz)*

DESSERT

Pumpkin Pie (V)

Candied Pecans, Caramel Sauce, Vanilla Ice Cream

Wine Pairing: Burrowing Owl 'Coruja', Port Style Wine Oliver, BC (2oz)

Assorted Petit Fours (V)

Executive Chef | Stefan Hartmann

85 per person | 55 for children aged 12 & under (2-course menu)
BC Wine Pairing 55 per guest

Taxes and gratuity not included. Menu items are subject to
change without notice. Reduced à la carte dinner menu available
(V) Vegetarian | (G) Gluten-Free

