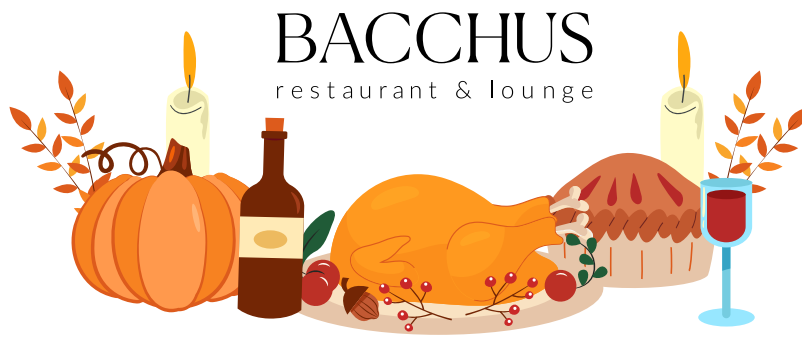




THANKSGIVING DINNER

THREE-COURSE TABLE D'HÔTE

Sunday, October 11th & Monday, October 12th, 2026

AMUSE BOUCHE

Smoked Salmon Crêpe Terrine

Dill, Crème Fraîche

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

TO START

Honey Braised Pumpkin (V)

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

Wine Pairing: Chenin Blanc, Quails' Gate Estate Winery, Okanagan BC (6oz)

OR

Truffled Consommé

Tortellini, Medley of Root Vegetables

Add Seared Foie Gras +20

Wine Pairing: Pinot Gris, Laughing Stock, Crafted in BC (6oz)

ENTRÉE

Slow-Roasted Sage Turkey Breast & Roulade

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

Wine Pairing: Pinot Noir, Little Engine 'Silver', Okanagan, 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)

89 per person | 55 for children aged 12 & under (2-course menu) | BC Wine Pairing 60 per guest

Taxes and gratuity not included. Menu items are subject to change without notice.

Reduced à la carte dinner menu is also available | (V) Vegetarian | (G) Gluten-Free