

Thanksgiving Family Feast

Sunday, October 13th & Monday, October 14th

TCR FOCCACIA

Nootka rose honey butter

MARINATED OLIVES & ROASTED PEPPERS ^{GF}

housemade pickles & preserves

BEET & CHICORY SALAD ^{GF, VG}

almond, confit orange, elderflower, basil

LOCAL CHERRY TOMATO SALAD ^{GF, V}

sorghum & hemp heart popcorn

ROASTED BC RAISED TURKEY BREAST ^{GF}

local confit potatoes, chanterelles, rosemary jus

SLOW BRAISED BC PORK SHOULDER ^{GF}

charred brussel sprouts, Pecorino, pork confit, lemon, chili, savoury granola

ROASTED VEGETABLE STUFFING ^{GF}

huckleberry compote

BIRCH GLAZED BEETS & WINTER SQUASH ^{GF, V}

sumac pumpkin seeds, ras el hanout emulsion

GRILLED LOCAL BROCCOLINI ^{GF, V}

hearty greens, lemon chili butter, fine herbs

PECAN TART ^V

roasted squash ice cream

\$90 PER PERSON

All dishes served family-style. Full table participation is required.

Modifications for pescatarians, vegetarians and vegans will be accommodated. Please provide 24 hours notice to the restaurant for all accommodations, allergies and restrictions.

THE Courtney Room

GF = GLUTEN FREE

V = VEGETARIAN

VG = VEGAN