



# Thanksgiving

*to share*

## TCR MILK BUNS

cultured butter, herb oil, sea salt V, GF

&

## MARINATED OLIVES

olive oil, lemon, fine herbs V, GF

*first*

## MARINATED BEET SALAD

whipped ricotta, mustard greens, puffed buckwheat,  
elderflower vinaigrette V, GF

GF

## CURED HOKKAIDO SCALLOPS

sungold tomato dashi, dulse, toasted rice GF

GF

## WAGYU BEEF CARPACCIO

sungold tomato dashi, dulse, toasted rice GF

GF

## FRESH SHUCKED OYSTERS

Champagne mignonette, solera hot sauce GF

*main*

## ROASTED BC RAISED TURKEY BREAST

root vegetable p  v  , roasted brussel sprouts,  
herb stuffing, wild berry compote, turkey gravy GF

GF

## DRY AGED PRIMROSE FARMS PORK CHOP

carrot, new potato, braised baby gem lettuce, fiddlehead,  
pine mostarda GF

GF

## BC WILD SPRING SALMON

roasted leeks, confit German potato, pickled mustard,  
salmon bisque emulsion GF

GF

## CRISPY CABBAGE CROQUETTE

Square Root farms cabbage & chicory croquette,  
saffron beans, root vegetable V, GF

GF

## ALBERTA RAISED BEEF TENDERLOIN

root vegetable p  v  , glazed carrots, braising greens,  
salsa verde, bordelaise GF +\$20

*dessert*

## PUMPKIN TART

bourbon ice cream, pumpkin seed caramel

GF

## FEATURE DESSERT

seasonal garnishes

GF = GLUTEN FREE

V = VEGETARIAN

**\$89 PER PERSON**

*Sunday, October 12 & Monday, October 13*

*THE Courtney Room*

