

# THANKSGIVING 2020 DINNER TABLE D'HÔTE

## **LOCAL BUTTERNUT SQUASH SOUP**

Candied Apple + Chive Oil

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## **LOCAL KALE AND BABY GREENS**

Fresh Fig + Smoked House Made Ricotta + Local Cider Vinaigrette  
Double Smoked Bacon

or

## **BC SPOT PRAWN**

Celeriac + Brown Butter + Espelette Dusted Hazelnut

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## **LOCAL BEEF DUO**

Roasted Tenderloin + Potato Gratin + Braised Beef Cabbage Roll  
Sweet Potato Pave  
Brussel Sprouts + Red Wine Jus

or

## **QUEBEC ROAST TURKEY**

Apple and Thyme Stuffing + Garlic Mashed Potatoes  
Roasted Root Vegetables  
Double Turkey Jus + Cranberry Orange Compote

or

## **ARTIC CHAR**

Spiced Honey Glaze + Fennel + Fingerling Potatoes + Creamed Leek Sauce

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## **FLAVOURS OF FALL**

Mini Pumpkin Tart + Dillon's Rose Gin and Rhubarb Compote  
Apple Cake + Dillon's Crab Apple Butter Sauce  
Gianduja Ice Cream + Salted Hazelnut Crumb

or

## **BLACK FOREST BROWNIE**

Decadent Brownie + Dillon's Cherry Gin Compote + Vanilla Bean Cream  
Amarena Cherry

Executive Chef | Jessica Juneau

***Please note that food allergy reactions are entirely unpredictable.***

Even if you've only ever had mild symptoms in the past, the next reaction might be severe,  
please advise your server prior to ordering if you have allergy restrictions.

**RIDEAU CLUB**  
*est. 1865*