



# FOUR COURSE FALL HARVEST FEAST

October 9th - October 12th | 4pm-9pm

ROAST SQUASH AND APPLE BISQUE  
scented with ginger and honey, and served in a baby pumpkin.  
Served with warm pumpkin cornbread and whipped maple butter

BRUSSEL SPROUT, APPLE, AND BACON SALAD  
served with Manchego cheese, shaved hazelnuts, and  
tossed in an apple cider dressing

SLOW ROASTED TURKEY  
with pan gravy, brown butter whipped potatoes, savory dressing,  
chef's vegetables, and house-made cranberry mango sauce

HOT APPLE FRITTERS  
dusted in cinnamon maple sugar. Served with cheddar ice cream,  
and Sea Fever rum spiked caramel sauce

**39.00**  
person + tax

Executive Chef - Shaun Zwarun

