

Hall Harvest

Friday, Oct. 11 - Monday, Oct. 14 4pm-Close







FALL HARVEST MENU

Friday, October 11th - Monday, October 14th 2024 | 4pm-Close

SWEET POTATO BISQUE 10

with cranberry fennel pistou

- or -

POACHED BOSC PEAR 15

with romaine hearts with quark cheese, pumpkin seed granola, Rebel Rose cider dressing

SLOW ROASTED TURKEY 30

with traditional dressing, pan gravy, buttermilk whipped potatoes and chef's vegetables with a homemade cranberry mango sauce

- or -

PORK TENDERLOIN 32

with stuffed with local mushroom duxelles, wrapped in double-smoked bacon, black currant jus, pomme aligot, chef's vegetables

WARM APPLE BREAD PUDDING 10

with Tahitian vanilla sauce, cinnamon ice cream

THREE-COURSE MEAL \$50.00

+ tax & gratuity

Executive Chef - Shaun Zwarun



