

Kiju's FESTIVE feast

DECEMBER 1 - 21, 2024

4PM - CLOSE

APPETIZERS, MAINS, & DESSERTS

Festive flavors for the holiday season

**Prices dependent
on menu selections*



KIJUS.COM

Kiju's FESTIVE feast

Sunday, December 1st - Thursday, December 21st 2024 | 4pm - Close

TO BEGIN

BUTTERNUT SQUASH BISQUE 9

scented with orange, nutmeg and Bee's on Fire honey

ROASTED ROOT VEGETABLE & BOSCH PEAR SALAD 14

honey pumpkin seed & pecan brittle, cranberry ricotta fritter,
raspberry Wabanaki maple dressing

MAIN COURSE

TRADITIONAL TURKEY DINNER 27

Slow roasted turkey with a savory dressing, buttermilk chive whipped potatoes,
Chef's seasonal vegetables, giblet gravy and a house cranberry mango sauce

STUFFED PORK TENDERLOIN 30

Double smoked bacon wrapped Brie and Pear stuffed pork tenderloin medallions with
a rosemary pan jus, brown butter whipped potatoes and Chef's seasonal vegetables

TO FINISH

APPLE RHUBARB CRUMBLE 10

a french vanilla ice cream, with shaved white chocolate

EGGNOG CREME BRÛLÉE 10

with sugared berries and shaved white chocolate

Executive Chef - Shaun Zwarun
