

THANKSGIVING LUNCH & DINNER

MENU

STARTER

ROASTED BUTTERNUT SQUASH SOUP

A WARM START TO YOUR FESTIVE MEAL

or

BRIARS SIGNATURE SALAD

A REFRESHING BOWL OF SAVOURY N' SWEET FALL FLAVOURS

Roasted Pears, Pickled Red Onion, Radish, Carrots, Walnuts, Maple Vinaigrette

MAIN

ROASTED TURKEY

A TIMELESS TRADITION · PERFECTLY CARVED

with Creamy Garlic Pomme Purée, Seasonal Vegetables, Chef's Traditional Stuffing,
House-made Cranberry Compote, Gravy

or

GRILLED RIB EYE

A HEARTY CENTERPIECE FOR YOUR THANKSGIVING FEAST

with Creamy Garlic Pomme Purée, Seasonal Vegetables, Red Wine Demi Glace

DESSERT

PUMPKIN PIE

A SLICE OF THANKSGIVING CLASSIC

or

NEW YORK CHEESECAKE

YOU CAN NEVER GO WRONG WITH CHEESECAKE

\$49/PERSON + HST

