

The
MERCHANT
KITCHEN & DRINKS

HAPPY THANKSGIVING!

Thursday November 23th

12pm-8pm

Pre-Fixe 3 course menu \$75pp

APPETIZER

ROASTED BUTTERCUP SQUASH SOUP**

Maple cream, spiced pepitas, parsley

CHILLED JUMBO SHRIMP

Cocktail sauce, lemon

ROASTED PEAR SALAD**

Baby arugula, shaved fennel, goat cheese, candied pecans.

white balsamic vinaigrette

PENNETTE PASTA**

Pennette au gratin, mushrooms, Brussels sprout leaves, Parmigiano-Reggiano crema

ENTRÉE

ROAST TURKEY DINNER

Yukon gold mashed potatoes, green beans, sage & chestnut stuffing,

orange cranberry sauce, gravy

PAN SEARED COD*

Shrimp & saffron risotto, peas, piquillo pepper,

sunflower seedromesco

FALL HARVEST GRAIN BOWL**

Mixed Wild Grains, roasted seasonal squash, smoked mushrooms,

pomegranate, sweet potato & maple jus

STEAK FRITES*

Marinated flat iron steak, watercress, pickled onions, shoestring fries

DESSERT

ROASTED APPLE & ALMOND TART**

Puff pastry, vanilla whipped cream, apple cider, calvados sauce

CHERRY & CHOCOLATE BREAD PUDDING**

Bourbon caramel, whipped creme fraiche

* THESE ITEMS MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES BEFORE PLACING YOUR ORDER.

** VEGETARIAN