

# WATERWHEEL RESTAURANT

*at The Inn at Gristmill Square*

## THANKSGIVING MENU NOVEMBER 23, 2017

### FIRST COURSE

Turkey and Sage Crepinette, Cranberry Tarragon Relish

Grilled Flatbread, Roasted Cauliflower, Walnut Pesto, Pickled Apples, Brussels Sprouts, Pink Peppercorn, Pecorino

Roasted Portabella Mushrooms, Oysters, Bacon, Parmesan Cheese, Leeks, Vinaigrette

Sweet Potato Gnocchi, Spinach, Ricotta Cheese, Sage Brown Butter

### SECOND COURSE

Gristmill Onion Soup

Carrot and Butternut Bisque, Crème Fraiche, Micro Celery, Pumpkin Seed Granola

Coraline Lettuce Salad

Watercress and Arugula Salad, Esmontonian Cheese, Red Onion, Rye Croutons, Peppercorn Dressing

### THIRD COURSE

Herb Roasted "Naked" Smoked Turkey Breast, Crème Fraiche Mashed Red Potatoes, Cranberry Relish, Haricot Verts, Turkey Gravy

Local Mountain Trout, Griddled Corn Bread Dressing, Bacon with Haricot Verts, Pickled Shallots, Ramp Hollandaise

Braised Beef Roast (Sub Filet-\$15), Mushroom Gravy, Carrots, Pearl Onions, Celeriac New Potato Puree

Mitake and Spinach Galette, Ricotta Cheese, Herbs, Pickled Vegetables, Fried Egg, Smoked Gouda

### DESSERT

Chocolate Chess Pie

Maple Cake, Walnut Streusel, Lemon Crème Cheese Icing, Maple Ice Cream

Candy Cane Brownie Trifle, Caramel Sauce

**\$50.00 PER PERSON PLUS TAX**

**FOR ALL PARTY SIZES A GRATUITY OF 20% WILL BE ADDED TO THE CHECK**

**(V) VEGETARIAN (GF) GLUTEN FREE**