

# **HOBNOB** restaurant

## THANKSGIVING 2018

### APPETIZERS

#### **CELERIAC & LEEK SOUP**

HAZELNUT CRUMBLE,  
HAZELNUT OIL

OR

### **SALAD**

BABY ARUGULA & FRISÉE LETTUCE,  
ROASTED BUTTERCUP SQUASH,  
SPICED PUMPKIN SEEDS,  
CRISPY PANCETTA,  
CRUMBLED RICOTTA SALATA

### ENTRÉES

#### **ROASTED BREAST OF ONTARIO TURKEY**

CHESTNUT & SAGE DRESSING,  
YUKON GOLD POTATO PURÉE,  
ROASTED ROOT VEGETABLES,  
TURKEY JUS

OR

#### **MARSALA BRAISED LAMB SHANK**

EXOTIC MUSHROOMS, BUTTERED FRENCH BEANS,  
ROASTED FINGERLING POTATOES,  
MARSALA LAMB JUS

OR

#### **PAN SEARED LAKE ERIE PICKEREL**

DRIED CRANBERRY AND THYME POLENTA,  
GARLIC BUTTERED RAPINI,  
BLISTERED HEIRLOOM TOMATOES,  
CRISP PARSNIPS

### DESSERTS

#### **APPLE PIE CRISP & CHEDDAR ICE CREAM**

GRANNY SMITH APPLES, OAT CRUMBLE,  
HOUSE MADE CHEDDAR CHEESE ICE CREAM

OR

#### **VANILLA SCENTED CRÈME BRÛLÉE**

SERVED WITH FRESH BERRIES

**\$60.00**

**EXECUTIVE CHEF**  
ADAM RAPSEY

**SOUS CHEF**  
TIM COX