

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



Zees Grill

*Three Course Thanksgiving Dinner
\$55 per person*

Appetizers

Maple Roasted Butternut Squash Soup
Cinnamon Infused Crème Fraîche

Or

Mixed Green Salad

Pickled Red Onions, Toasted Sunflower Seeds, Crumbled Sheep's Feta &
Roasted Shallot Vinaigrette

Entrée

Traditional Turkey Dinner

Butter & Herb Marinated Ontario Turkey Breast,
House Made Stuffing, Roasted Root Vegetables, Yukon Potato Purée,
Cranberry Orange Compote & Turkey Pan Jus

Dessert

Pumpkin Spiced Crème Brûlée
Fresh Berries & Biscotti

*Executive Chef
Matt Tattrie*