

AURORA

THANKSGIVING DAY MENU 11:00AM-5:00PM

TO START (SELECT ONE)

ROASTED SWEET POTATO SOUP SUNFLOWER BRITTLE | LEMON OIL

PORK BELLY SLIDER CRANBERRY BBQ SAUCE | NAPA SLAW

HARVEST SALAD SEASONAL GREENS | ROASTED NUTS | DRIED FRUIT | APPLE CIDER VINAIGRETTE

TO FOLLOW (SELECT ONE)

TRADITIONAL ROAST TURKEY SMASHED YUKON POTATOES | HARICOT VERTS | HERBED BREAD PUDDING
PAN GRAVY

PAN SEARED TROUT HORSERADISH ROASTED ROOT VEGETABLES | HARICOT VERTS | BACON LARDONS |
LEMON

PETITE FILET MEDALLION & PRAWN SMASHED YUKON POTATOES | CHARRED ASPARAGUS
BRANDY PEPPERCORN SAUCE

ROASTED ACORN SQUASH PUMPKIN RISOTTO | LOCAL HARVEST VEGETABLES | BLACKBERRY GASTRIQUE

TO FINISH (SELECT ONE)

PUMPKIN MOUSSE PEPITA CRUMBLE

CHEESE BOARD CRACKERS | FRUIT | CHUTNEY

WHITE DWARF WHITE CHOCOLATE BALLOON DOME | SALTED CARAMEL ICE CREAM | BLONDIE BROWNIE
CANDIED WALNUTS | MELTED TABLESIDE BY RUM FLAMED CARAMEL

\$40++ PER ADULT

KIDS MENU OFFERED FOR GUESTS 11 YEARS OLD AND UNDER

MENU CURATED BY EXECUTIVE CHEF MIKE TRUDNAK

RESERVATIONS REQUIRED

P: 689-205-0100 OR E: MIKE.TRUDNAK@THECELESTEHOTEL.COM