

THANKSGIVING AT HIGGINS

STARTERS

Relishes of honey-roasted walnuts and hazelnuts with house-made pickles, pumpkin hummus, smoked salmon rillettes, dried fruits and crudites

SOUP

Roasted pumpkin and onion bisque with a sharp cheddar croûte



Apple wood-smoked salmon and leek chowder

SALAD

Salad of local autumn greens with toasted hazelnuts, apples and cranberry vinaigrette

MAIN COURSES

Sage-roasted pasture turkey with herb & garlic stuffing, buttermilk-mashed potatoes, cranberry relish and giblet gravy



Risotto of forest mushrooms & pecorino romano cheese with crispy leeks and a red wine reduction



Honey & cider-glazed loin of pork with yams, braised greens, cheddar polenta and spiced pumpkin chutney



Seared pave of Chinook salmon with roasted Brussels sprouts, root vegetable hash and saffron beurre blanc

THANKSGIVING DESSERTS

Bourbon maple pumpkin pie with chantilly cream, candied pumpkin seeds
and bourbon maple sauce



Hazelnut panna cotta with cranberry & apple compote, toasted hazelnuts
and a spiced orange lace tuile



Chocolate spice cake with dark chocolate mousse, orange syrup
and candied orange zest



Apple-ginger tart with sour cream ice cream and cranberry coulis

Holiday Drinks

Earl Grey milk hot chocolate with orange marshmallows

Old fashioned eggnog