



ECLIPSE

RESTAURANT & TERRACE



Thanksgiving Dinner Menu

October | 8 | 9 | 10 | 2021

Executive Chef Rory Golden and his culinary team have curated the following menu to savour and enjoy this holiday weekend.

\$54.95 per adult | \$24.95 per child under 12 years of age

STARTERS

Fresh Rolls and Butter

Butternut Squash Soup*



Coconut crème fraiche, heirloom beet relish
*dairy free

OR

Autumn Leaf Salad



Poached pears, sun dried cranberries, candied pecans, pumpkinseed dressing

ENTREES

Cedar Planked Atlantic Salmon

Brushed with maple-soy-garlic-sesame marinade, side of savoury slaw

OR

Slow Roast Carved Canadian Ribeye

Cranberry soaked Cabernet red wine reduction

Both entrees above arrive with whipped Yukon Gold potatoes and market fresh vegetables

OR

Ontario Roast Turkey

Root vegetable pearl onion stuffing, gravy, cranberry chutney

OR

Butternut Squash Ravioli



On goat cheese spread tossed with sweet potato, roasted cauliflower, brussel sprout leaves, fresh herb pesto, shredded parmesan, roasted chestnuts

DESSERT

Individual Chocolate Hazelnut Cake

Berry coulis

OR

Pumpkin Pie

Apple cinnamon chutney, whipped cream

OR

Pumpkin Spice Crème Brule

Maple pear compote, shortbread cookies

Vegetarian  Gluten Free 

All prices exclusive of service charge and HST. Please note Deerhurst Resort currently **ONLY** accepts debit or credit cards payment methods. Cash transactions are **NOT** an acceptable form of payment.

Please remember to 'Mask Up' when you leave your table.

09/29/21