

# Muskoka Harvest

## THANKSGIVING DINNER BUFFET

Local Windmill Bakery Artisan Breads, Deerhurst's Savoury Scones and Flatbread  
Whipped Butter | Hummus | Wild Game Terrine | Cranberry Butter

Split Pea Soup with Smoked Pork Hock GF

Maple Candied Acorn Squash and Apple Bisque with Pumpkin Oil DF/GF/V



### Assorted Salads & Platters

Baby Kale and Red Oak Salad - Chickpeas, Cucumber, Cherry Tomatoes, Shredded Carrot, Red Onion, Pickled Beets, Homemade Dressing and Vinaigrette GF/DF

Roasted Beets and Haricot Salad with Fresh Mint Labneh GF

Niagara Pear, Fennel and Cucumber Salad Flavoured with Fresh Dill and Horseradish Cream GF

Holland Marsh Potato Salad GF/DF

Chickpea Salad - Bell Peppers, Scallions and Honey Dijon Vinaigrette GF/DF

Heirloom Tomato Salad - Bocconcini Cheese, Arugula Greens, Fresh Seedlings, Balsamic Drizzle GF

Antipasto Display - Charcuterie and Canadian Cheese Selection, Marinated Olives, Savoury Lavash, Gluten-free Crackers



### Fish & Seafood

Cocktail Shrimp

House Smoked Fish Platter

P.E.I Mussel Station

Maritimes Seafood Salad

### Chef Carving Station

Carved Oven Roasted Turkey and Gravy - Bala Cranberry Chutney

Prime Rib of Beef - Natural Pan Jus, Horseradish, Kozlik Mustard, Yorkshire Pudding

### Entrees

Cedar Planked Atlantic Salmon - baked with Heirloom Grape Tomato, Anchovies and Olives

Frenched Bone-In Roasted Pork Loin - Niagara Apple and Bala Cranberry Compote

Chef Prepared Pasta - Featuring Wild Mushroom Ravioli, Penne, Perogies GF/DF Available

Wild Leek and Brown Butter Whipped Mash GF

Fresh Sage and Pearl Onion Roulade Stuffing

Roasted Autumn Vegetables with Brussels Sprouts and Chestnuts



### Dessert

Pumpkin Bread Pudding - Crème Anglaise, Whipped Cream | Pecan Bars | Apple Frangie Tarts | Cranberry - Maple Tarts | Festive Selection of Seasonal Pies | Cinnamon Spiced Crème Brûlée | Seasonal Cookies

Coffee and Tea Service

**\$76.50 ADULT | \$36.75 CHILD (AGES 5-12)**  
**\$6 CHILDREN 4 & UNDER (AGES 0-4)**

