

TASTEFULL THURSDAY TABLE D'HÔTE

3-COURSE DINNER | \$59.95



FIRST starters

Pumpkin & Pear Bisque^{(gf)(v)}

Prepared à la française, smooth and creamy finished with sage, crème fraîche, candied pepitas, glass pear

or

Heirloom Beets & Tomato Carpaccio^{(gf)(v)}

Baby kale, red vein sorrel, compressed cucumber, cantaloupe pearls, cranberry meringue, whipped ricotta in pomegranate vinaigrette

.....

SECOND entrées

Grilled Halloumi and Acorn Squash^{(gf)(v)}

Wild forest mushroom risotto, maple glazed squash, golden beets, truffled cauliflower, and courgette zucchini ribbons

or

Braised Bone In Bison Short Ribs

Smoked creamed corn, Yukon gold whipped potatoes, Brussels sprouts sauté, cranberry - apple compote

or

Roast Supreme of Chicken

Parisian gnocchi flavoured with fresh sage, shiitake mushrooms, Brussels sprouts leaves, autumn corn puree, shaved chestnut, foie gras reduction, prosciutto - fig chutney

or

Pan Seared Chinook Salmon Fillet^{(gf)(df)}

Crispy herbed polenta, kaffir lime - curried nage sauce, savory slaw

.....

THIRD dessert

Please choose one dessert from our menu

Coffee and Specialty Tea Included

.....

Deerhurst Resort is a cashless property—we accept debit and all major credit cards. An 18% automatic gratuity will be applied to groups of 8 or more. This promotional offer cannot be combined with other discounts or promotions.

