

MONDAY, OCTOBER 9th

\$89 PER PERSON | \$45 CHILDREN AGES 10 & UNDER  
SEATINGS | 5:00 PM & 7:30 PM

# Thanksgiving

## DINNER BUFFET

### BREAD & BUTTER

ASSORTED FRESH BAKED ROLLS & HOUSE-MADE CORNBREAD, COMPOUND BUTTER  
ROSEMARY & SEA SALT FOCACCIA, OLIVE OIL, BALSAMIC

### CHEESE & CHARCUTERIE

ASSORTED OYAMA SAUSAGE | CURED MEATS & PÂTÉS  
SMOKED, CURED FISH & RILLETTES | LOCAL & IMPORTED CHEESES  
FRUIT & NUT CRACKERS | CROSTINI

### FROM THE GARDEN

TUSCAN KALE CAESAR WITH GARLIC BREAD CRUMBS  
GREEK SALAD WITH OKANAGAN GOAT FETA, OREGANO & RED WINE VINAIGRETTE  
TROTTOLE PASTA SALAD WITH PESTO, SUN DRIED TOMATOES & ARTICHOKES  
DIY CLASSIC CHICKEN COBB SALAD STATION

### LAND & SEA

PORCINI & MUSTARD CRUSTED SLOW ROASTED PRIME RIB  
POACHED PRAWNS WITH MARIE ROSE SAUCE  
LOCAL OYSTERS ON THE HALF SHELL WITH GINGER APPLE MIGNONETTE  
MUSTARD & BROWN SUGAR GLAZED HAM  
DUO OF FRASER VALLEY TURKEY BREAST & CONFIT LEG WITH GRAVY

### ACCOUTREMENTS

POTATO DAUPHINOISE | CRISPY BRUSSEL SPROUTS WITH CANDIED GARLIC VINAIGRETTE  
ROASTED FINGERLING POTATOES WITH SMOKED SALT & ROSEMARY | SEASONAL VEGETABLES  
CLASSIC SAGE STUFFING

### SWEETS & TREATS

ASSORTED HOUSE-MADE CONFECTIONS



**DOCKSIDE**  
RESTAURANT

