



CELEBRATE GRATITUDE & TOGETHERNESS

Thanksgiving

OCTOBER 12 & 13, 2025

\$75 + tax, per person

Salad

Peppery arugula, house made pickled carrots, cucumber and beets with creamy goat cheese and a blood orange citrus vinaigrette

OR

Seafood stuffed Scallop Au Gratin

On top of a swirl of lobster bisque a seared jumbo scallop, crowned with a creamy seafood risotto au gratin -made with prawns, snapper, bacon and 3 cheeses, white cheddar, parmesan and gruyere

Thanksgiving Dinner

Butter basted and slow roasted turkey, chorizo sausage stuffing, roasted garlic mashed potatoes, sweet glazed baby carrots, applewood smoked bacon brussel sprouts, pan gravy

OR

Israeli Couscous stuffed grilled Squash Rings

Mediterranean flavoured Israeli couscous and roast vegetable medley, zucchini, eggplant, sweet bell peppers with portobello and shiitake mushrooms, in a house made roasted roma tomato bisque, stuffed into grilled butternut squash rings

Pumpkin Cheese Cake

served with whip cream and fresh berries

OR

House made Apple & Blueberry Crumble

served with vanilla ice cream and caramel sauce



RESERVATION RECOMMENDED

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