

Thanksgiving

3-COURSE DINNER MENU

NOVEMBER 23RD, 2023

Appetizers

SWEET CORN CHOWDER

Topped with truffle foam, roasted sweet corn kernels.

GRILLED VEGETABLE SALAD

Herb marinated grilled vegetables, tossed in pesto dressing, drizzled with aged balsamic reduction

SPICED SWEET POTATO & COUSCOUS

Oven roasted spiced sweet potatoes dices, Israeli couscous, cherry tomatoes, cucumbers, mixed bell peppers, dried cranberries, citrus dressing

THANKSGIVING GARDEN SALAD

Mix greens, fresh pomegranate, dehydrated cranberries, goat cheese, heirloom cherry tomatoes, pomegranate dressing

Mains

BUTTER BASTED TURKEY BREAST

Garlic & sage butter basted turkey breast, candied sweet potatoes, market vegetables, cranberry relish, turkey jus

HERB CRUSTED RACK OF LAMB

Herb roasted rack of lamb, grain mustard mashed potatoes, rosemary lamb jus

SPICE RUBBED PORK CHOP

Grilled spiced rubbed pork chop, buttery smashed potatoes, pumpkin chutney, pork jus

PAN SEARED ATLANTIC SALMON

Pan seared Atlantic salmon, warm citrus quinoa salad, lemon butter caper sauce

Dessert

STRAWBERRY VANILLA PANNA COTTA

PUMPKIN CHEESE TART W/ CINNAMON ICE CREAM

- \$75 P.P + SERVICE CHARGE -
SERVING 5-10PM

SALT
RESTAURANT | BAR