

Happy Thanksgiving

Celebrating Gratitude and Togetherness

Join us in Syrens Bistro

FIRST COURSE

Oyster Rockefeller

A trio of oysters baked with garlic, baby spinach, bacon and a rich fennel cream sauce, fresh parmesan enhanced with Pernod liqueur

CHOICE OF:

Garden Mixed Greens

Housemade pickled beets, sundried tomato, cucumber, shaved fresh fennel, roasted candied pecans, crowned with goat cheese crumble, fresh strawberry champagne vinaigrette

ENTREE

Roast Turkey Dinner

Butter basted turkey breast, slow roasted dark meat, traditional stuffing, roasted garlic mashed potatoes, glazed carrots, bacon brussel sprouts, pan gravy

CHOICE OF:

Grilled Eggplant Roulade

Stuffed with fall harvest vegetables, nested on grilled potato, fresh basil tomato sauce, crowned with onion crisp

Roasted Beef Tenderloin

Carved slices served with Bernaise sauce, fresh asparagus, baked tomato with gruyere cheese, rosemary fingerling potatoes

DESSERT

Pumpkin Harvest Cheesecake

Served with creme anglaise and fresh berries.

CHOICE OF:

Chocolate Cake

Flourless, served with vanilla ice cream

\$75 plus tax

OCTOBER 7, 8, 9
2023

Reservations recommended for any group size

Dinner seating starts at 5PM



250.629.2100