

# 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:

### Roasted Beef Tenderloin

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

### Grilled Eggplant Roulade

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

## 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