

CELEBRATE GRATITUDE & TOGETHERNESS

Thanksgiving

IN **SYRENS BISTRO**

October 13th & 14th, 2024

\$75 per person (Exclusive of tax & gratuity)

Seatings start at 5:00pm

Lobster stuffed Mushroom Caps

Twin Caps Baked with, Garlic, Baby Spinach, Lobster, Bacon and rich cream sauce, Fresh Parmesan Enhanced with Pernod Liqueur

OR

Burrata & Greens

Tuscan Greens, Cucumber, Roasted Grape Tomato, Grilled Yams Crowned with Italian Burrata Cheese & Candied Pecans, Fresh Strawberry Champagne Vinaigrette

Roast Turkey Dinner

Latin Spiced & Butter Basted Turkey Breast, Slow Roasted Dark Meat, Chorizo Stuffing, Roasted Garlic Mashed Potato, Glazed Baby Carrots, Bacon Wrapped Green Beans, Pan Gravy

OR

Wild Mushroom Risotto

Local fall Harvest Mushrooms Sauteed with Garlic, Onion, Arborio rice and finished with vegetable stock, white wine & Fresh Parmesan served with grilled Garlic Bread

OR

Roasted Lamb Leg

Marinated over night with Italian herbs, slow roasted for 5-hour served with Brussel Sprouts, Grilled Yam medallions, and Dauphinoise Potato, Minted Pan Gravy

Pumpkin Harvest Cheese Cake

served with Creme Anglaise & Fresh Berries

OR

Flourless Chocolate Cake & Vanilla Ice-Cream



RESERVATION RECOMMENDED

250.629.2100 • info@poetscove.com
poetscove.com