



4 Course Prix-Fixe Turkey Dinner | October 13, 2019 | \$64 per Person, taxes extra

1st

ARUGULA & BABY KALE

Fennel | Roasted Acorn Squash | Walnut | Spiced Onion Vinaigrette
or

SWEET POTATO VICHYSOISE

Fall Spiced Crème Fraiche | Apple | Leek | Tarragon Oil

2nd

RAVIOLI

Jumbo Mushroom Ravioli | Porcini Cream | Truffle | Crispy Kale | Hazelnut

3rd

PAN SEARED DIGBY SCALLOPS

Ruttabaga Purée | Roasted Carrot | Caramelized Endive | Brown Butter & Chestnut Veloute
or

AAA BEEF TENDERLOIN

Sunchoke | Warm Brussels Sprout Slaw | Tokyo Turnip | Sauce Bordelaise
or

OVEN ROASTED TURKEY

Horseradish Bread Pudding | Parsnip & Potato Gratin
Dinosaur Kale | Root Vegetable Medley | Grandma's Turkey Gravy

4th

CRÈME BRÛLÉE

Sugar Pumpkin Crème Brûlée | Almond Madeleine | Cinnamon Gelato
or

MOUSSE

Chocolate Mousse | Pistachio Ice-Cream

For reservations, call Essence of Unionville at 905-415-7611 | 8500 Warden Avenue