



Nov 27th & 28th @ CHEZWaWa-Châtelain (rue Américaine)

€ 55,00



TRADITIONAL THANKSGIVING DINNER

in partnership with



STARTERS

- **Sweet Potato Tortilla Soup**

Sweet potatoes & other seasonal vogs, cream, corn tortillas

- **Mini Pot Pie with Autumn Vegetables**

With carrots, peas, mushrooms, celeriac, mustard and comforting spices like thyme and tarragon

- **Chili-Cheese Corn Bread**

Onions, corn, cheddar & jalapeños



SERVE YOURSELF AN UNLIMITED BUFFET

- **Traditional Roast Turkey**

Fresh whole turkeys brined for 36 hours then roasted in our own steam oven

- **Homemade Stuffing**

Made on our stovetop with a mix of dried breads, vegetables & warming spices

- **Homemade Turkey Gravy**

Made with genuine thickened turkey stock from our own ovens

- **Brussels Sprouts-Cranberry Salad**

Dried cranberries and roasted brussels sprouts with feta cheese and a maple vinaigrette

- **Homemade Cranberry Compote**

Bursting with cranberries & orange rind

- **Green Beans Almondine**

Pan roasted green beans and shallots with slivered almonds and lemon juice

- **Sweet Potato & Carrot Mash**

Succulent sweet potatoes and carrots blended with plenty of butter and cream

- **Technicolor Bean & Corn Salad**

A variety of colorful beans and corn, with a parsley & garlic dressing



CLASSIC THANKSGIVING DESSERTS

- **Pumpkin Pie and Pecan Pie**
served with whipped cream

*Freshly baked Thanksgiving classics from **EAT DESSERT FIRST by Laura** with a delicious gluten-free almond crust*

- **Cranberry-Orange-Carrot Bread**

made with Topsy Tidings craft liqueur

Includes a TIPSY TRIBE CRAFT BEER

(or homemade agua fresca)



Filter Coffee & Tea