



Nov 28th & 29th @ CHEZWaWa-Châtelain (rue Américaine)

€ 68,00



THANKSGIVING-INSPIRED DINNER

in partnership with



STARTERS

- Tortilla Chips & Homemade Guacamole **V, GF**
- Sweet Potato Tortilla Soup **V, GF**
Sweet potatoes & other seasonal vevs, cream, corn tortillas
- Mini Pot Pie with Turkey & Vegetables, or just Vegetables **V**
Just like Mom used to make - with shredded freerange turkey, peas, mushrooms, mustard and other comforting spices like thyme and tarragon



SERVE YOURSELF AN UNLIMITED BUFFET

- Turkey Enchiladas Suizas **GF**
Rolled corn tortillas filled with shredded freerange turkey, baked w/cheese & cream
- Vegetarian Enchiladas Suizas **V, GF**
Rolled corn tortillas filled with endive/chicory, and sweet potato, baked w/cheese & cream
- Technicolor Bean/Corn Salad
*A variety of colorful beans and corn, with a parsley & garlic dressing **V GF***
- Cranberry-Brussel Sprouts Salad **V, GF**
Dried cranberries and roasted brussels sprouts & almonds, with feta cheese and a maple vinaigrette
- Gourmet Macaroni & Cheese
*Highest-quality Sicilian elbow macaroni, **V** baked with our signature 3-cheese blend, subtle spices and a fine bread-crumb topping*
- Cheesy Beef Tamale Pie **GF**
Sustainably-raised Belgian beef haché cooked with a mix of chilis & spices – on a white corn-masa base baked with a generous topping of cheddar cheese
- Mexican Slaw **V, GF**
Red & white cabbage, carrot, corn, with a cranberry-cilantro-lime dressing
- Chili-Cheese Corn Bread **V**
Onions, corn, cheddar & jalapeños



CLASSIC THANKSGIVING DESSERTS

- Pumpkin Pie and Pecan Pie **V, GF**
served with fresh whipped cream
Freshly baked Thanksgiving classics from Eat Dessert First by Laura with a delicious gluten-free almond crust
- Cranberry-Orange-Carrot Bread **V**
made with Topsy Tidings craft liqueur

Includes 3 TIPSY TRIBE CRAFT BEERS during the evening

(or wine or agua fresca)

+ Filter Coffee & Tea