



Nov 25-26-27 @ CHEZWaWa-Chetelain (rue Américaine)



TRADITIONAL THANKSGIVING DINNER

in partnership with



STARTERS

- **Sweet Potato Tortilla Soup** **V, GF**
Sweet potatoes & other seasonal vefs, cream, corn tortillas
- **Chili-Cheese Corn Bread** **V**
Onions, corn, cheddar & jalapeños
- **Tortilla Chips & Homemade Guacamole** **V, GF**

+ CLASSIC THANKSGIVING DESSERTS

- **Pumpkin Pie with whipped cream**
 - **Maple-Pecan Square**
- **Cranberry-Orange-Carrot Bread**
made with Topsy Tidings craft liqueur
- **Homemade 'copy-cat' American Candies**
tootsie rolls, butterfingers, almond joy, baby ruth etc... GF

+ HELP YOURSELF TO AN UNLIMITED BUFFET

- **Traditional Roast Turkey** **GF**
Fresh whole turkeys brined for 36 hours then roasted in our steam ovens
- **Homemade Stuffing** **V**
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** **V, GF**
Dried cranberries and roasted brussels sprouts with feta cheese and a maple vinaigrette
- **Cranberry Compote** **V, GF**
Bursting with berries & orange rind
- **Green Beans Almondine** **V, GF**
Pan roasted green beans and shallots with slivered almonds and lemon juice
- **Sweet Potato & Carrot Mash** **V, GF**
Succulent sweet potatoes and carrots blended with plenty of butter and cream
- **Technicolor Bean & Corn Salad** **V, GF**
A variety of colorful beans and corn, with a parsley & garlic dressing

+ Includes a **local craft beer**
from **TIPSY TRIBE** (or homemade agua fresca)

+ Taste **handcrafted**
artisanal teas from **TAY TEA**