

THANKSGIVING DINNER
WINE PAIRING

\$90
\$35

STARTER

CAESAR SALAD

Romaine, anchovy dressing, parmesan, torn croutons, pancetta lardons

Pairing: Prosecco Montelvini Extra Dry, Veneto Italy

PUMPKIN VELOUTÉ

Toast points, crème fraiche, toasted pumpkin seed

Pairing: Laughing Stock Pinot Gris, Oliver, Okanagan

MAIN

TURKEY DINNER

White and dark meat, fried brussels sprouts, mashed potatoes, stuffing, cranberry compote, gravy

Pairing: Aquinas Pinot Noir, North Coast, California, USA

SQUASH RISOTTO

Toasted pine nuts, fried parsnips, parmesan

Pairing: La Crema Chardonnay, Monterey, California, USA

DESSERT

PUMPKIN PIE

Chantilly, cranberry, white chocolate granola

Pairing: Wild Goose Late, Harvest Gewurztraminer, Oliver, Okanagan

WARM APPLE CRUMBLE

Toasted oat, caramel, pecans, vanilla ice cream

Pairing: Errázuriz, late harvest sauvignon blanc, Casablanca, Chile

Please advise your server of any allergies or dietary restrictions you may have. All prices are subject to applicable government taxes. An additional 18% service charge applicable for parties of 6 and above.

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