

Thanksgiving Day Menu

Thurs Nov 27th. Prix fixe menu served 2pm – 8:30pm

banc • cafe

Appetizer

Butternut Squash Bisque

Traditional French Onion Soup

Country Salad

bib, radicchio, endive, apple, gorgonzola, toasted walnuts
apple cider vinaigrette

Crab Cake

pepper chutney, sweet basil butter sauce

Bacon Wrapped Scallops

grilled portabella mushrooms, crispy onions,
port wine reduction

Entrée

Slow Roasted Turkey

buttermilk whipped potatoes, herb crouton stuffing,
French beans, baby carrot, pan gravy sauce

Grilled Black Angus Sirloin

Roquefort baked potato, cream spinach & button mushrooms

Pan Roasted Red Snapper

butternut risotto, matchstick vegetables,
shaved fennel, rock shrimp salsa

Braised Lamb Shank

garlic whipped potato, ragout of diced root vegetables,
natural jus

Grilled Salmon Filet

roasted fingerling potatoes, roast asparagus,
tomato caper butter sauce

Dessert

Burnt Orange Crème Brulee

Carmelized sugar

Warm Molten Chocolate Cake

berry coulis & chocolate sauce

Warm Apple Tort

caramel sauce & vanilla ice-cream

Pumpkin Pie

fresh cream

Selection of Flavored tea

Or

Freshly Brewed Coffee

\$35.00 per person
(tax & gratuity additional)