

# Thanksgiving Dinner

AT CAFE FLORA



## FIRST

*Spiced apple parsnip soup with crispy brussel sprouts  
(vegan & gluten free)*

## SECOND

*Roasted fennel, grilled Belgium endive, arugula, pomegranates seeds, toasted  
pumpkin seeds, dried cranberry, cornbread croutons.  
(available vegan & gluten free)*

## THIRD

*Filo spirals filled with wilted greens, pecans, gruyere and fontina and brushed with  
brown butter. Served with braised kohlrabi and cabbage, smashed cauliflower and  
Yukon gold potato, green beans and a chestnut leek sauce.*

Or

*Roasted acorn squash wedge with foraged chanterelle mushrooms, oven roasted  
autumn vegetables, pear tangerine sage chutney, smashed cauliflower and Yukon  
gold potato, and wild mushroom gravy.  
(vegan & gluten free)*

## FOURTH

*Pumpkin mousse, pecan graham crust, meringue, candied pepitas  
(vegan & gluten free)*

Or

*Rustic apple galette, horchata cinnamon ice cream, cranberry gelee*

\$75

## **Kids Menu**

### ***1<sup>st</sup> Course***

Carrots in a blanket with housemade bbq dipping sauce  
(available vegan and gluten free)

### ***2<sup>nd</sup> Course***

#### **Garden Salad**

Romaine, pears, dried cranberries, pomegranate seeds, cornbread croutons  
(vegan and gluten free)

### ***3<sup>rd</sup> Course***

#### **Mini Shepherd's Pie**

Peas, carrots, squash, and other winter vegetables in a creamy sauce and topped with Yukon gold mashed potato. Served with green beans and crispy onions and cranberry sauce.  
(vegan and gluten free)

### ***4<sup>th</sup> course***

Pumpkin Pie with whip cream  
(vegan and gluten free)

**\$25**