

Thanksgiving *menu*



Sunday, October 8, 2023

VANITY FAIR BALLROOM

COLD DISPLAY

Array of Antipasto and Autumnal Salads
Charcuterie Boards
Artisanal Cheeses
Scotch Eggs and Pates

BOUNTY OF FRESH SEAFOOD

Lightly Poached Shrimps
Steamed Mussels
Shrimp & Scallop Ceviche
Grilled Calamari
Steamed Mussels, Smoked Salmon & Trout

FROM THE HARVEST TABLE

Slow Roasted Turkey with all the Trimmings
Traditional King Edward Beef Wellington
Seared Salmon on Corn & Leek Succotash
Lemon & Rosemary Grilled Leg of Lamb
Cider Braised Pork with Blistered Grapes
& Double Smoked Bacon
Pumpkin Gnocchi with Roasted Butternut
& Sage Butter
Brown Sugar & Butter Baked Acorn Squash
Wild Rice Pilaf with Dried Cranberry
& Crushed Walnuts

BREAKFAST FAVOURITES

Freshly Squeezed Juices
Mulled Apple Cider
Breakfast Pastries
Eggs Benedict
Pumpkin Croissants French Toast
Country Sausages & Bacon
Fresh Fruit

CORNUCOPIA OF SWEETS

Autumnal Apple & Pumpkin Pie
Apple Cranberry Crumble
Spiced Pumpkin Brulee
And so much more!

\$110 Adults | \$55 Children 4-12
Plus tax & gratuity.

Complimentary for children 4 and
under from 10:30 A.M. to 1:30 P.M.

For reservations please call 416.945.3323
or email TO-FESTIVE@OMNIHOTELS.COM.