

Taste

on Melrose



PAIRINGS

taittinger, brut champagne 16

educated guess, pinot noir 14

austerity, cabernet sauvignon 12

martin ray, chardonnay 12

louis latour, montagny 13

sandeman, port 11

dow's, port 11

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FOR THE TABLE

shared

BREAD BASKET

hummus, herb whipped butter

SHAVED FENNEL & ASPARAGUS ^{GF} ^V

baby arugula, dried cranberries, pepitas, pumpkin vinaigrette

ROASTED BUTTERNUT SQUASH SOUP

creme fraiche, candied pepitas

ENTREES

your choice of (1) served with wild mushroom brioche stuffing

OVEN ROASTED TURKEY BREAST

white or dark meat or a combination, white gravy, cranberry sauce

HIMALAYAN SEA SALT RUBBED PRIME RIB ^{GF}

au jus, crispy shallots, horseradish crème fraiche

GRILLED SALMON ^{GF}

pomegranate reduction

TOFURKEY ^{GF} ^V

wild rice, tomato chutney

HEARTY SIDES

your choice of (3) sides served family style

WHITE TRUFFLE OIL & MUSHROOM MAC & CHEESE

smoked mozzarella

ROASTED BRUSSELS SPROUTS ^{GF}

golden raisins, pine nuts, honey jalapeño vinaigrette

SWEET POTATO PURÉE ^{GF} ^V

candied pecans, whiskey maple syrup

ROASTED GARLIC POTATO PURÉE ^{GF}

LOADED WILD RICE ^{GF} ^V

toasted almond, dried cranberries, fresh apples, pomegranate seeds, fresh herbs

DESSERT TRIO

shared

APPLE CRISP

cinnamon, crisy filo

PUMPKIN CRUNCH

caramel brandy sauce, ginger shortbread, chantilly cream

CHOCOLATE BRIOCHE BREAD PUDDING

vanilla gelato

Thanksgiving



\$59pp

select (3) pairings, \$35pp

*While we offer gluten free menu options we are not a gluten free environment, cross contamination can occur & we are unable to guarantee that any of the items can be free of allergens.

*eating raw or uncooked animal product may increase your risk of food borne illness especially if you have a medical condition.

*18% gratuity added automatically for parties of 6 | 20% for 8 or larger

*please advise your server of any food allergens. *\$20 Corkage fee *Outside dessert fee subject to \$4 charge

