



## feature cocktails - \$11

AUTUMN NECTAR *honey jack daniel's, peach liqueur + ginger ale* - \$7.5

CYNAR TORONTO *rye, cynar, angostura bitters* - \$10

CHOCOLATE CHERRY *grey goose cherry noir, crème de cacao* - \$11

LATTE *espresso vodka, kahlua, cream* - \$11

## wine

		5 oz	8 oz	Bottle
Red	BC - Quails' Gate, Merlot	\$13.5	\$20.5	\$55
White	BC - Quails' Gate, Gewürztraminer	\$10	\$15	\$40

*Join us in the Palm Lounge for a four course Thanksgiving Dinner on Sunday + Monday of the holiday weekend.*



## dessert - \$9

CRÈME BRÛLÉE

LEMON SABAYON TART *with raspberry coulis*

HOUSE MADE ICE CREAM OR SORBET

CHOCOLATE HAZELNUT DOME CAKE *with crème anglaise*

PECAN PIE *with warm caramel sauce*

VANILLA CHEESECAKE *with strawberry coulis*

SEASONAL FRUIT PLATE