

WE ARE GRATEFUL TO BE ABLE TO GATHER TOGETHER THIS THANKSGIVING WE HAVE PREPARED A SPECIAL MENU OF ALL OF OUR MOST WONDERFUL OFFERINGS FOR YOU TO SHARE WITH YOUR FAMILIES AND LOVED ONES.

1 - PRE-ORDER

WE WILL BE ACCEPTING PRE-ORDERS FROM THE THANKSGIVING MENU FROM **SEPTEMBER 15TH UNTIL OCTOBER 6TH**. INDIVIDUAL ITEMS WILL BECOME UNAVAILABLE AS CAPACITY IS REACHED SO ORDER EARLY TO AVOID DISAPPOINTMENT! ORDERS CAN BE PLACED ON OUR WEBSITE FROM THE ORDER ONLINE PAGE (CLICK <u>HERE</u>). PRE-PAYMENT IS REQUIRED AND ORDERS CANNOT BE REFUNDED OR ALTERED ONCE CONFIRMED.

2 - PICK UP

THANKSGIVING ORDERS CAN BE PICKED UP SATURDAY OCTOBER 12TH OR SUNDAY OCTOBER 13TH.

SOME WALK-IN PASTRY AND BISTRO FARE WILL BE ALSO BE AVAILABLE.

PLEASE COME DURING THE SCHEDULED APPOINTMENT WINDOW (SELECTED DURING THE ORDERING PROCESS).

Please bring all of your wonderful Burlington courtesy and be prepared to wait up to one hour.

IF THE WINDOW FOR A PICKUP APPOINTMENT IS MISSED THEN IT WILL BE RESCHEDULED TO THE END OF THE DAY (FROM 4PM-430PM).

3 - ENJOY!

Preparation instructions for all items will be posted on our website; simply heat and enjoy. We wish everyone the most wonderful holiday weekend!



PREPARED MEALS TO EASILY WARM AT HOME MIX, MATCH AND MULTIPLY FULL DINNER PACKAGES TO SUIT YOUR GUESTS' APPETITES AND TASTES.

Turkey Dinner

Roasted & Carved White Meat Roasted Dark Meat on the Bone

Turkey Gravy & Cranberry Sauce

Mashed Potatoes

Wild Rice and Onion Bread Stuffing with Leeks and Mushrooms

Green Bean and Brussels Sprout Casserole

Maple Ginger Heirloom Carrots

Brioche Rolls

\$80 for 2 people

\$150 for 4 people

Beef Wellington

Tenderloin, Duxelles, Prosciutto Wrapped in Puff Pastry

Beef Jus

Fondant Potatoes

Miso Glazed Green Vegetables

\$78 serves 2 people



Ratatouille en Croute

Eggplant, Zucchini, Tomato, & Gruyère Layered and Wrapped in Puff Pastry

\$25 for 2 people

Spinach Salad

Pear, Fennel, Goat Cheese, Candied Walnuts, White Wine Vinaigrette
\$9 per side

French Bistro Salad

Heritage Greens, Frisée, Dupuy Lentils, Wine Poached Cranberries, Crispy Bacon, Heirloom Carrots, Sourdough Croutons White Wine Vinaigrette

\$9 per side

Chickpea Salad

Corn, Roasted Red Pepper, Fennel, Toasted Pumpkin Seeds, White Wine Vinaigrette, Goat Cheese

\$9 per side

Heritage Greens

Served with our white wine vinaigrette

\$4 per side



Turkey Pot Pie (8" - Serves 4)

Crispy pâte brisée crust, turkey breast, peas, corn, velouté

\$40 each

Whole Quiche

IT STARTED WITH QUICHE

Our deep-dish quiche was our very first bistro offering and has been a favourite of ours and yours ever since. We hand-mix a traditional pate brisée and fill it with freshly prepared seasonal ingredients in a delicate and creamy custard.

Each quiche serves 8-10 and is provided cold to be heated at the time of serving.

\$54 each plus a \$20 deposit on the ceramic serving dish (deposit is refunded upon return of the dish)

SELECT FROM OUR CURRENT OFFERINGS BELOW

HAM AND JARLSBERG

HAM, BROCCOLI, AND CHEDDAR

BACON, LEEK, AND GRUYERE

BACON, TOMATO, AND CHEDDAR

BROCCOLI AND GOAT CHEESE

BROCCOLI AND CHEDDAR

SPINACH, TOMATO, AND GOAT CHEESE

MUSHROOM, CARAMELIZED ONION, AND PARMESAN

LEEK AND GRUYERE



THANKSGIVING DESSERTS

ALL OF YOUR FAVOURITE SAVING THYME PASTRIES

HAND-MADE AND PREPARED FRESHLY FOR YOUR THANKSGIVING CELEBRATION

WHOLE TARTS

LIME MERINGUE TART (\$38)
Our famous "key lime pie". Serves 8-10

LEMON MERINGUE TART (\$38)
Sable shell contains almond flour. Serves 8-10

TRIPLE CHOCOLATE CARAMEL PRALINE TART (\$40) Contains pecans. Serves 8-10

COCONUT CREAM TART (\$38)
Sable shell contains almond flour. Serves 8-10

CHERRY CLAFOUTIS (8") (\$30)
Gluten free, contains almond flour. Serves 6-8

PUMPKIN TART (\$38)

Sable shell contains almond flour, pumpkin seed toffee, whipped cream. Serves 8-10

INDIVIDUAL PASTRIES a beautiful selection of desserts and pastries for your Thanksgiving brunch or after dinner

Lime Tart	495	Butter Croissant	3 ⁵⁰
Lemon Tart	495	Pain au Chocolat	4 ⁶⁰
Chocolate Praline Tart	5 ⁷⁵	Almond Croissant	625
Coconut Cream Tart	4 75	Leek & Gruyere Croissant	4 75
Spiced Apple Olive Oil Cake	5	Pearl Sugar Croissant Twist	3 ²⁵
Raspberry Macaron Cake	950	Cinnamon Thyme Bomb	5
Pumpkin Tart	450	Chocolate Thyme Bomb	5
Chocolate Hazelnut Entremet	5 ⁷⁵	Sticky Bun	4 ¹⁵
Vanilla Berry Cheesecake	6	Currant Bun	3 ⁸⁵
Buttertart Eclair	450	Kouign Amann	2 75
Coffee Crisp Eclair	450	Cranberry Lemon Scone	2 ⁵⁰
Vanilla Caramel Petit Choux	2 75	Aged Cheddar Scone	2 50
Dulce de Leche Petit Choux	2 75	Chocolate Chunk Cookie	2 50
Carrot Cake Stack	9	Ginger Molasses Cookie	2 ⁵⁰
Nanaimo Cake Stack	9	Oatmeal Sandwich Cookie	5
Cherry Clafoutis (gluten free)	5 ²⁵	Chausson Aux Pommes	450
Assorted Macarons	2 75	Cinnamon Sugar Donut	3 ²⁵

^{*}Petit Choux and Donuts are best eaten the day they are picked up.