

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

THE THANKSGIVING MENU IS AVAILABLE TO ORDER FOR OCTOBER 10TH AND 11TH AND ORDERS FOR THE WEEK OF OCTOBER 5TH **WILL CLOSE ON OCTOBER 2ND**. 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 [**HERE**](#)). PRE-PAYMENT IS REQUIRED AND ORDERS CANNOT BE REFUNDED OR ALTERED ONCE CONFIRMED.

2 - PICK UP

THANKSGIVING ORDERS CAN BE PICKED UP SATURDAY OCTOBER 10TH OR SUNDAY OCTOBER 11TH.

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

PLEASE COME AT THE SCHEDULED PICKUP TIME (SELECTED DURING THE ORDERING PROCESS).

PLEASE BRING ALL OF YOUR WONDERFUL BURLINGTON COURTESY AND BE PREPARED TO WAIT UP TO ONE HOUR.

IF YOUR PICKUP TIME IS MISSED PLEASE CONTACT US TO RESCHEDULE AT 905-929-9955.

3 - ENJOY!

PREPARATION INSTRUCTIONS FOR ALL ITEMS WILL BE PROVIDED WITH YOUR MEAL. 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

Haricots Verts Amandine

Roasted Vegetables

Freshly Baked Artisan Bread

\$80 for 2 people

\$150 for 4 people

Beef Wellington

Tenderloin, Duxelles, Prosciutto Wrapped in Puff Pastry

Beef Jus

Potato Gratin

Parmesan Miso Brussels Sprouts

\$84 serves 2 people

Ratatouille en Croute

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

\$25, serves 2 people

Mac and Cheese (Serves 4 as a side)

Macaroni in a rich and decadent aged Balderson Cheddar sauce

\$24 each

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

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, gingerbread, whipped cream. Serves 8-10

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

Lime Tart	5 ⁴⁵	Butter Croissant	3 ⁷⁵
Lemon Tart	5 ⁴⁵	Pain au Chocolat	4 ⁹⁵
Chocolate Praline Tart	6	Almond Croissant	6 ²⁵
Coconut Cream Tart	5 ²⁵	Tomato Rosette	4 ⁷⁵
Apple Olive Oil Cake	5 ⁵⁰	Orange Cardamom Morning Bun	5
Raspberry Macaron Cake	9 ⁵⁰	Cinnamon Thyme Bomb	5 ²⁵
Pumpkin Tart	5	Chocolate Thyme Bomb	5 ²⁵
Orange Thumbprint Scone	6 ⁵⁰	Sticky Bun	4 ⁵⁰
Chocolate Caramel Entremet	6 ²⁵	Currant Bun	4
Vanilla Berry Cheesecake	6 ⁵⁰	Kouign Amann	2 ⁷⁵
Pumpkin Cheesecake	6 ⁵⁰	Cranberry Lemon Scone	2 ⁶⁰
Crème Caramel (gluten free)	6 ²⁵	Aged Cheddar Scone	2 ⁶⁰
Buttertart Eclair	5 ²⁵	Chocolate Chunk Cookie	2 ⁷⁵
Coffee Crisp Eclair	5 ²⁵	Ginger Molasses Cookie	2 ⁷⁵
Vanilla Caramel Petit Choux	2 ⁷⁵	Oatmeal Raisin Cookie	2 ⁷⁵
Dulce de Leche Petit Choux	2 ⁷⁵	Chausson Aux Pommes	4 ⁷⁵
Carrot Cake Stack	9 ⁵⁰	Cinnamon Sugar Donut	3 ²⁵
Chocolate Cake Stack	10	Assorted Macarons	2 ⁷⁵
Cherry Clafoutis (gluten free)	5 ²⁵		

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

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 pâte 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.

\$58 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