



OPUS
HOTEL



THANKSGIVING DAY MENU

Sunday, October 11 & Monday, October 12

1ST COURSE:

Roasted beet salad, toasted walnuts, arugula, and blue cheese

Suggested wine pairing: Cremant de Bourgogne NV. Burgandy France

or

Wild mushrooms on toast, poached hens egg and chorizo

Suggested wine pairing: Blue Montain Chardonnay. 2007. B.C.

or

Roasted butternut & lobster bisque, gingerbread croutons



2ND COURSE:

Wild salmon Wellington, mushroom duxelles, pine nuts, ricotta and tarragon jus

Suggested wine pairing: C.G. Chateau Guiraud Saultern 2006. France

or

Daube de boeuf, smoked celeriac puree and roasted root vegetables

Suggested wine pairing: Chateau d' argaclen 2005. Bordeaux. France

or

Roasted turkey with calvados, red currant & orange stuffing, cauliflower puree and roasted root vegetables

Suggested wine pairing: Le vieux pin 'Vaila' pinot noir rosé. 2006 B.C



DESSERT:

Wild flower honey roasted pears, almond financier, golden raisin puree with maple syrup ice cream

Suggested wine pairing: Quail's Gate late harvest 'Optima' 2006 .BC.

\$50.00 PER PERSON

plus applicable taxes and gratuity

www.opushotel.com | www.elixirvancouver.ca

