



Thanksgiving PRIX-FIXE DINNER

October 12th, 2025 5:30 PM - 8:30 PM \$84 Per Person

AMUSE-BOUCHE

Scallop Ceviche

FIRST COURSE

Roasted Carrot & Squash Velouté

Seafood Parcel

or

Beef Carpaccio

Tarragon Emulsion | Pickled Vegetables | Quail Egg

SECOND COURSE

Risotto

Italian Arborio Rice | Black Truffle | Locally Sourced Mushrooms

THIRD COURSE

Niagara Region Cider Brined Turkey

Herb & Chestnut Stuffing | Fall Vegetables | Natural Jus Homemade Cranberry & Orange Chutney | Buttermilk Mash

or

Grilled Sea Bass

Puy Lentil | Smoked Tomato Fondue | Fish & Chive Jus

or

Overnight Braised Ossobuco

Crunchy Parmesan Polenta | Tuscan Kale | Acorn Squash

DESSERTS

Maple Pecan Pie

Brandy Flamed Crème Anglaise Vanilla Bean Ice Cream

or

Chef Eric's Warm Strudel

Cinnamon Ice Cream | Sour Cherry

RESERVATIONS

authorization.

Via <u>OpenTable</u> 905-415-7611 dinehilton@markhamsuites.com





Cancellation Policy: Should you need to cancel your reservation, please contact Essence of Unionville at least 72 hours prior to avoid being charged for the full reservation.