

THE WILD FIG

THANKSGIVING DINNER MENU 2024

SOUP / SALAD

BUTTERNUT SQUASH SOUP

ROASTED BUTTERNUT SQUASH, OKANAGAN APPLES, MUSTARD-MAPLE CREAM, TOASTED PUMPKIN SEEDS

PEAR & PECAN SALAD

FRESH BABY KALE, MESCLUN GREENS, CAMEMBERT CHEESE, TOASTED PECANS, APPLE CIDER & MAPLE VINAIGRETTE

ENTREES

SURF & TURF

BRAISED LAMB SHANKS WITH BUTTER-POACHED SCAMPI, BROWN SHIMEJI MUSHROOMS, RUBY PORT REDUCTION, WHIPPED POTATOES, MODENA BALSAMIC

OR

SHERRY CIDER ROAST TURKEY WITH SAGE

MEAT STUFFING, CREAMY YUKON GOLD POTATOES, BROCCOLINI, GINGER CRANBERRY SAUCE, COGNAC GRAVY

OR

BC SALMON WITH GREMOLATA CRUST

BUTTER-GRILLED BROCCOLINI, SPICED FINGERLINGS, MANGO CORN SUCCOTASH, CHAMPAGNE BEURRE BLANC

OR

KUNG PAO TOFU

CRISPY FRIED TOFU TOSSED IN GINGER SOY GLAZE, RED PEPPERS, ONION, SERVED WITH JASMINE RICE

DESSERT

APPLE CRANBERRY UPSIDE-DOWN CAKE

BERRIES, WHIPPED CREAM, MINT LEAVES

OR

CLASSIC PUMPKIN PIE

CINNAMON CHANTILLY, SEASONAL BERRIES

DRINKS

WILD FIG MARTINI - \$8

RUFFINO PROSECCO (5OZ) - \$7

SELECTED DRAFT BEER (16OZ) - \$5

RED & WHITE HOUSE WINE (6OZ) - \$6

PRICING

3 COURSES AT \$39.95 PLUS TAX & GRATS

(RESERVATIONS: 604.937.4666)

405 NORTH ROAD COQUITLAM, BC
WWW.THEWILDFIG.CA