



# THE WILD FIG

THANKSGIVING DINNER MENU 2025

## STARTERS

### BUTTERNUT SQUASH VELOUTÉ

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

OR

### PEAR & PECAN SALAD

BABY KALE, MIXED GREENS, CAMEMBERT  
TOASTED PECANS, APPLE CIDER-MAPLE DRESSING

## MAIN COURSES

### SURF & TURF

SLOW-BRAISED SHORT RIBS WITH BUTTER-POACHED SCAMPI,  
SHIMEJI MUSHROOMS, WHIPPED POTATOES,  
RUBY PORT REDUCTION

OR

### SHERRY-GLAZED ROAST TURKEY

ROAST TURKEY, SAGE STUFFING, YUKON GOLD POTATOES,  
BROCCOLINI, GINGER CRANBERRY COMPOTE, COGNAC GRAVY

OR

### SAKE - GLAZED SALMON

SEARED SALMON, STIR-FRIED GREENS, SOY-GINGER SAUCE,  
WARM POTATO SALAD

OR

### ROASTED CAULIFLOWER STEAK

SPICED CAULIFLOWER, ROMESCO SAUCE,  
CHIMICHURRI, MICROGREENS

## DESSERTS

### UPSIDE-DOWN CAKE

CARAMELIZED APPLES, CRANBERRIES,  
FRESH BERRIES, WHIPPED CREAM, MINT

OR

### PUMPKIN TART

SPICED PUMPKIN TART, CINNAMON CREAM,  
SEASONAL BERRIES

## DRINKS

ESPRESSOTINI - \$13

MAPLE WHISKY SOUR - \$14

RUFFINO PROSECCO (5OZ) - \$7

SELECTED DRAFT BEER (16OZ) - \$7

PELLER ESTATE WINEMAKER'S RED (6OZ) - \$7

SAINTLY SAUVIGNON BLANC (6 OZ) - \$9

## PRICING

**3 COURSES AT \$49 PLUS TAX & GRATS**

**(RESERVATIONS: 604.937.4666)**

405 NORTH ROAD COQUITLAM, BC  
WWW.THEWILDFIG.CA