

THE WILD FIG

THANKSGIVING DINNER MENU 2026

STARTERS

BUTTERNUT SQUASH VELOUTÉ

ROASTED BUTTERNUT, PUMPKIN SEEDS, CINNAMON CRÈME

OR

PEAR & PECAN SALAD

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

MAIN COURSES

DUCK BREAST

ITALIAN BEET RISOTTO, MUSSELS, CITRUS,
BERRY SAUCE, PARMESAN CHEESE

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, JASMINE RICE

OR

CURRY CAULIFLOWER STEAK

SPICED GRILLED CAULIFLOWER, HUMMUS, CARAMELIZED
ONIONS, MUSHROOMS, BALSAMIC GLAZE

DESSERTS

TRIPLE CHOCOLATE MOUSSE

SERVED WITH CHANTILLY CREAM AND SEASONAL BERRIES

OR

PUMPKIN TART

SPICED PUMPKIN TART, CINNAMON CREAM,
SEASONAL BERRIES

DRINKS

ESPRESSOTINI - \$14

MAPLE WHISKY SOUR - \$14

RUFFINO PROSECCO (5OZ) - \$10

SELECTED DRAFT BEER (16OZ) - \$8

PELLER ESTATE WINEMAKER'S RED (6OZ) - \$10

SAINTLY SAUVIGNON BLANC (6 OZ) - \$12

PRICING

3 COURSES AT \$55 PLUS TAX & GRATS

(RESERVATIONS: 604.937.4666)

405 NORTH ROAD COQUITLAM, BC
WWW.THEWILDFIG.CA

SUNDAY,
OCTOBER 11
FROM 4 PM