



long beach lodge  
RESORT

THANKSGIVING  
DINNER FEATURES

*sunday, october 8*  
*5:00 pm – 8:30 pm*

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STARTER

**ROASTED SQUASH SOUP • 14**  
honey apples, smoked pecans, thyme oil

*pedroncelli chardonnay 2021 (dry creek, sonoma valley, california) 5oz • 15*

MAIN COURSE

**TURKEY TWO WAYS • 38**  
roasted breast and confit leg, sunflower seed and leek stuffing,  
garlic mashed potatoes, brussel sprouts and carrots,  
gravy & cranberry sauce

*haywire pinot noir 2020 (thompson, okanagan) 5oz • 16*

DESSERT

**PUMPKIN CHEESECAKE • 13**  
ginger snap crunch, vanilla crème fraiche, spiced poached pear,  
salted bourbon caramel

*wild goose late harvest gewurtztraminer (okanagan falls, bc) 2oz • 12*