



## Thanksgiving Day Menu

Thursday, November 25, 2010

Served 11am – 10 pm Pub Open Until 11pm

SHRIMP & SWEET  
CORN CHOWDER 8

RAW OYSTERS ON  
THE HALF SHELL  
Chef's Market Selection, Black  
Pepper Mignonette,  
Tequila and Ginger Cocktail  
Half Dozen market price

BELGIAN ENDIVE,  
APPLE SALAD  
Creamy Grafton Cheddar  
Dressing  
Candied Pecans,  
Apple Wood Smoked Bacon 9

TRADITIONAL ROAST  
MAPLE LAWN  
FARMS TURKEY  
Thyme Gravy, Mashed  
Potatoes, Cranberry Orange  
Compote, Sautéed Green  
Beans with Shallots and  
Tarragon Butter 18

ROAST MAPLE GLAZED  
WHITE MARBLE FARMS  
PORK LOIN  
Cider Braised Brussels Sprout  
with Pancetta, Bourbon Mashed  
Sweet Potatoes 19

ROASTED DUCK BREAST  
Black Mission Fig Port Wine  
Jus, Haricot Vert, Celeriac  
Potato Gratin 19

MADEIRA PASTA  
Thyme,  
Roasted Mushrooms 12  
With Grilled Chicken 16

### SIDES

\$2 per person for  
each selection

Traditional Thyme Giblet Gravy

Cranberry Orange Compote

Sage, Apple and Sausage Stuffing

Cider Braised Brussels Sprout  
with Pancetta

Bourbon Mashed Sweet  
Potatoes

Sautéed Green Beans with  
Shallots and Tarragon Butter

Mashed Potatoes

Sweet Cornbread, Buttermilk  
Biscuits

### DESSERTS

We make the desserts at  
Victoria Gastro Pub  
on premise, from scratch,  
EVERY DAY!

MARY'S OLD FASHION  
PUMPKIN PIE  
Freshly Whipped Cream  
Plain 8  
With Pecan Praline Topping 9

CHOCOLATE PRALINE CAKE  
Pecan Crusted Chocolate Cake  
Whipped Cream  
Covered in Dark Chocolate 9

TRADITIONAL  
ENGLISH TRIFLE  
Mixed Berry Compote,  
Vanilla Custard  
Whipped Cream,  
Vanilla Pound Cake 9

MARY'S GONE BANANAS  
Short Cake Biscuit,  
Brown Sugar Bananas  
Vanilla Ice Cream 8

RUM RAISIN  
BREAD PUDDING  
Butter Rum, Crème Anglaise &  
Vanilla Gelato 8

CREAMSICLE  
Blood Orange Sorbet,  
Vanilla Gelato 6

**Southern Tier Pumking**  
on  
Draught By Request...

#### **PUMPKIN CHEESECAKE MARTINI**

Van Gogh Vanilla Vodka,  
Pumpkin Spiced syrup, Cream  
with a graham cracker rim