



NICHOLSON'S FINE FOOD & WHISK(E)Y

\$46 | Dinner

First Course

Choice of one

Goat Cheese Dip

topped with cranberry apple chutney,
served with naan bread

Flash-Fried Brussels Sprouts

honey butter, maple bourbon glaze, bacon

Autumn Harvest Salad

mixed greens, grilled pears, candied walnuts,
pickled red onion, shaved parmesan

Second Course

Choice of one

Wee Pot Roast

slow-roasted in-house, with glazed carrots,
mac & cheese

Pork Schnitzel

pretzel-crusted, wild mushroom cream sauce,
mashed potatoes

Lobster Ravioli

champagne cream sauce, garlic & herb baguette

Third Course

Lemon & Cream Cake

lemon mascarpone, champagne-soaked berries

Sticky Toffee Pudding

topped with vanilla bean ice cream

Pumpkin Crumble

candied walnuts, pumpkin filling, bourbon caramel
drizzle, vanilla bean ice cream



SCAN ME



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\$1 from each meal goes
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