

CHRISTMAS MENU

APPETIZER

ARUGULA AND POACHED PEAR SALAD
roasted walnut, blue cheese, shaved parmesan, radicchio

GRILLED PORK LOIN
smoked potato puree, charred jalapeno dust, apple chutney

MAPLE ROASTED SQUASH SOUP
hazelnut crumble, cinnamon crème fraîche

ENTRÉE

ROASTED FREE RANGE TURKEY
mashed potato, roasted root vegetables, stuffing, cranberry sauce, sage gravy

GRILLED 7OZ BEEF TENDERLOIN
roasted fingerling potato, miso parsnip foam, citrus-pepper demi, baby carrot, broccolini

SABLE

saffron polenta, crispy capers, sundried tomato tapanade, lemon + basil oil, confit cherry tomato, pickled zucchini

DESSERT

CHRISTMAS PUDDING
spiced rum creme anglaise, orange chantilly creme, speculoos cookie crumble

EGGNOG LATTE CHEESECAKE
almond nougatine bits, honey graham streusel, espresso whip

BLACK AND WHITE CHOCOLATE MOUSSE
croustillant shortcrust, kirsch chocolate cake, cherry gel, macerated cherries



DECEMBER 24TH & 25TH, 2018

THREE COURSE CHRISTMAS DINNER

\$75 FOR ADULTS | \$37 FOR CHILDREN (11 & UNDER)

prices exclude taxes & gratuity