



Christmas Dinner Menu 2018

Amuse Bouche

First Course

Firbank Farms Roasted Squash Soup
spiced crème fraiche, cranberries

Second Course

Poached Pear & Arugula Salad
poached pear, maple vinaigrette, candied walnuts

Main Course

Turkey Dinner
roast turkey, root vegetable pave, Brussels sprouts, cranberry bread stuffing
or
Johnstone Strait Sockeye Salmon
pan fried salmon, crab mashed potato, apple cider white wine reduction
or
Spelt, Barley & Squash Risotto
squash, carrot, truffle oil, parmesan

Dessert

White Chocolate & Cranberry Bread Pudding
macerated fruit, raisin & cranberry suzette
or
Eggnog cheesecake
Dark rum cinnamon anglaise

\$75/person

