



# CHRISTMAS DINNER MENU

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## AMUSE BOUCHE

### FIRST COURSE

Firbank Farms Roasted Squash Soup  
spiced crème fraiche, cranberries

### SECOND COURSE

Michell's Farm Wheatberry Salad  
smoked almonds, seasonal roasted vegetables, crispy kale, cranberry mint vinaigrette

### MAIN COURSE

Turkey Dinner  
roast turkey, root vegetable pave, Brussels sprouts, cranberry bread stuffing  
*or*  
Sockeye Salmon  
corn crab cake, crispy Brussels sprouts, carrot ginger broth  
*or*  
Sunchoke  
roasted sunchoke risotto, hazelnuts, lemon, parmesan

### DESSERT

Cranberry & White Chocolate Frozen Souffle  
*or*  
Eggnog cheesecake

\$75/person

