

Christmas Dinner Table d'Hôte

DECEMBER 24 & 25

FIRST COURSE

Fennel & Carrot Bisque

Fennel oil, carrot crisp

SECOND COURSE

Maple-Glazed Poached Pear Salad

Fresh arugula, goat cheese fritters, confit shallots, Peruvian pepper, balsamic vinaigrette

THIRD COURSE

Sous Vide Traditional Turkey Roulade

Cremini stuffing, roasted mashed potatoes, sage infused turkey gravy, cranberry & orange chutney, sauteed broccolini, crispy skin

– \$75 per person –

or

Red Wine-Braised Short Ribs

Roasted garlic mashed potatoes, sauteed baby carrots, pickled shallots, sour cherry gremolata

– \$85 per person –

or

Sundried Tomato & Fried Kale Tagliatelle (VG)

Finished with hazelnut-zucchini pesto

– \$65 per person –

DESSERT

White Forest Yule Log

Cherry brandy confit, bavaois, chocolate crèmeux, white chocolate sponge, cheesecake mousse

VG - VEGAN

Vegan options are available for all courses. Prices do not include tax and gratuity.

Regular menu will not be served on December 25.