

Holiday Menu

STARTER

Cranberry Brie on Crostini

Melted Triple Creme Brie, Cranberry Chutney, on a
Buttered Crostini topped with Fresh Rosemary

APPETIZERS

Choice of One

Roasted Butternut Squash Soup

Maple Roasted Squash Garnished with Cinnamon Cream
and Roasted Spiced Pumpkin Seeds

Winter Green Salad

Mixed Greens, Kale, Gorgonzola, Candied Walnuts, Sliced Bosc Pears,
Shallots, Tossed in a Lemon & Honey Vinaigrette

White Wine Parmesan Arancini

Parm Stock Infused Risotto Stuffed with Fior Di Latte
served with Housemade Tomato Jam and
Pea Shoots

MAIN COURSE

Choice of One

Traditional Oban Roasted Turkey

Sliced Roasted Turkey accompanied by Savoury Apple Cranberry Stuffing, Buttery Sweet Potato Puree,
and Garlic Green Beans, with a side of Cranberry Sauce and Housemade Gravy

Grilled Beef Tenderloin Surf 'n' Turf

Flame Grilled AAA Tenderloin served with Blue Tiger Shrimp Poached in Ice Wine and Butter,
Asiago Pomme Puree, Honey Roasted, Crispy Brussel Sprouts & Roasted Chestnut Demi Glaze

Pan Seared Halibut

Crispy Seared Halibut Fillet served over a
French Lentil Style Cassoulet and
Garlic Butter Broccolini

DESSERT

Choice of One

White Chocolate Peppermint Brulee

Creamy White Chocolate Brulee, Peppermint Crumble, Fresh Fruit and
Whipped Cream

S'mores Cake

Chocolate Sponge Cake, Housemade Marshmallow and
Smoked Vanilla Ice Cream

\$85 per person | \$40 Children Under 12

**Taxes and Gratuities not included*

Executive Chef Joey Hingston | Sous Chef - John Eustace

December 25 2024

