



# Christmas Dinner

AVAILABLE CHRISTMAS EVE FROM 4-10PM & CHRISTMAS DAY FROM 12-6PM

*Enjoy a mouthwatering 3-course dinner featuring all of our holiday favorites.*

*Adults \$105, Children 12 & under \$35, free for children under 3, tax & gratuity not included.*

## *Appetizer* choice of

PROSCIUTTO WRAPPED SCALLOPS  
*celery root, maple balsamic reduction*

RAW OYSTERS  
*½ dozen, champagne mignonette, cocktail*

PEAR TART  
*gorgonzola, caramelized onion*

CHESTNUT SOUP  
*cream, truffle, parmesan tuile*

DRY-AGES CARPPACCIO  
*pecorino, crispy sunchoke, winter truffle,  
herb salad, aioli*

BEEF CURED SALMON GRAVLAX  
*rye crisp, crème fraîche, pickled mustard seed*

WINTER GREEN SALAD  
*asian pear, pomegranate, pistachio, fried goat cheese,  
champagne citrus vinaigrette*

## *Main Course* choice of

PAN SEARED SEA BASS  
*yukon potato, charred leek, champagne beurre blanc*

CIDER BRINED PORK TENDERLOIN  
*apple ginger chutney, chorizo sweet potato hash*

CRISPY ORANGE CHICKEN  
*game hen, honey balsamic carrots, pistachio saffron rice*

BUTTERNUT RAVIOLI  
*white walnut, pumpkin pesto, sage, crispy delicata*

CLASSIC WELLINGTON  
*tenderloin, local mushroom duxelles,  
red wine jus, whipped potato*

ROAST DUCK BREAST  
*clove maple glaze, parsnip puree,  
crispy brussels, cranberry gastrique*

RACK OF LAMB  
*rosemary panko crust, root vegetable gratin,  
minted lamb jus*

## *Dessert* choice of

BUCHE DE NOEL  
*chocolate sponge roulade, coffee buttercream, dark chocolate glaze*

EGGNOG CRÈME BRÛLÉE  
*nutmeg, rum, caramelized sugar*

GINGERBREAD PANNA COTTA  
*warm spice, molasses cookie crumble, candied orange peel*

STICKY TOFFEE PUDDING  
*date sponge souffle, warm toffee, brandy ice cream*