

Christmas Day Dinner

table d'hôte

Amuse Bouche



choice of:

Winter Greens

cabernet poached seckel pear, gorgonzola and candied walnuts

or

Blood Orange Marinated Salmon

micro greens, rye bread croutons



Intermezzo



choice of:

Traditional Turkey Dinner

cornbread sausage stuffing, bacon glazed brussels sprouts
buttered yams, whipped yukon gold potato

or

Smoked Prime Rib Of Beef

Yorkshire pudding, fondant potatoes, maple glazed parsnips

or

Slow Roasted Salmon

beluga lentils, truffle roasted baby root vegetables



Traditional Mince Pie

roof top honey ice cream

\$85

Applicable taxes and 15% gratuity will apply

herons