



Confederation Lounge *Festive Lunch & Dinner Menu*

Getting Started

ROASTED BEET SALAD | 12

BEET HUMMUS, PETIT GREENS, BURRATA, SPICED PUMPKIN SEEDS

BUTTERNUT SQUASH & APPLE BISQUE | 12

NUTMEG CRÈME FRAICHE

CURED MEAT | 15

CHEF SELECTION OF 2 CURED MEATS, MUSTARD, OLIVE TAPENADE, CHARRED CROSTINI

Main Event

BUTTER BASTED TURKEY ROULADE | 34

POMME PUREE, CRANBERRY ORANGE CHUTNEY, BRUSSELS, BRIOCHE SAGE STUFFING, GRAVY

BEEF SHORT RIB | 36

36 HOURS BRAISED, CORN GRITS, WINTER VEGETABLE, WINE JUS

PAN SEARED SALMON | 35

CORN AND EDAMAME SUCCOTASH, BROWN BUTTER ORZO, CHIMICHURRI

BUTTERNUT SQUASH RISOTTO | 30

RICOTTA

Sweet End

LEMON CHANTILLY CAKE | 12

MAPLE GINGER PUDDING | 12

SALTED CARAMEL, VANILLA ICE CREAM