



Christmas Day

Amuse-Bouche

Poached Tiger Prawn
house cocktail sauce

Soup

BC Wild Mushroom Soup
truffle crème fraîche, crispy shallots

OR

West Coast Seafood Chowder
salmon, shrimp, clams, scallops in a rich herb cream

Salad

Beetroot Salad
five spiced marinated heirloom beets, meadow cashew cheese
toasted chasew, minited chimichurri

Palette Cleanser

Grapefruit Sorbet
honey yuzu foam

Choice of Entrée

Traditional Roast Turkey
buttermilk whipped potatoes, maple roasted root vegetables,
holiday stuffing, sage scented gravy, cranberry compote

Pan Seared Rockfish and Crab
fried fingerling potatoes, roasted leek hearts,
sautéed swiss chard, preserved lemon beurre blanc

Roasted AAA Alberta Prime Rib
truffled pomme puree, roasted cipollini onion,
charred Broccolini

Seared Rougie Duck Breast
beet gel, clove roasted parnsip, sweet potato purée, spice orange jus

Confit Oyster Mushroom Steak
seared polenta, ginger fried Brussels sprouts, pickled cranberries,
mulled wine preserved onions

Dessert

Christmas Pudding
bourbon toffee sauce, Tahitian vanilla ice-cream

Chocolate Salted Caramel Profiteroles
chocolate ganache, basil air sponge, chocolate pecan crumble

