CHRISTMAS DINNER

AVAILABLE DECEMBER 25 | $149 PER PERSON

SOUP

VEGETARIAN SOUP
Roasted Celeriac Velouté, Goat Cheese, Compressed Pears, Fennel Polen and Chervil

SALAD

BABY ROOTS AND GREENS SALAD
Shaved Beets and Carrots, Arugula, Frisee Lettuce, Spiced Sunflower Seed and Maple Mustard Dressing

ENTRÉES

Choose One

TURKEY ROULADE WITH MUSHROOM DUXELLE AND SPINACH
Yukon Mashed Potatoes, Cider Honey Glazed Brussel Sprouts and Baby Carrots, Spiced Cranberry Jam, Stuffing Croquette and Madeira Sage Jus

WHITE MISO MUSHROOM RISOTTO
BC Wild Mushrooms, Pickled Shimeji, Parmesan Cheese, Cured Egg Yolk and Chive Oil

ROASTED KUTERRA STEELHEAD
Smoked Squash Puree, Sautee Farm Vegetables, Comte Cheese Aranccini and Lemon Capers Beurre Blanc

DESSERT

PUMPKIN SPICE TART
Candied Pumpkin Seeds, Apple Compote, Miso Maple Caramel

RHUBARB AND CHERRY CLAFOUTIS
Pecan Praline Crumble, Cherry Rhubarb Compote and Eggnog Ice Cream