



Christmas Dinner

FRIDAY, DECEMBER 25TH 12PM - 6PM

Choice Of:

Wild Mushroom Bisque
Cheddar Chestnut Wild Mushroom Bisque,
Crisp Gala Apples

Golden Beet Salad
Honey Roasted Golden Beet,
Lollo Rosso, Blood Oranges, Pear, Almond,
Pecan,
Yoghurt Champagne Pomegranate
Vinaigrette

Choice Of:

Seared Smoked Halibut
Roasted Parsnip, Citrus Carrot
Puree, Sautéed Kale, Red Beet Jus
or

Honey Balsamic Duck Magret
Parmesan Acorn Risotto, Roasted
Heirloom Carrots, Blueberry Demi Glaze
or
Filet Mignon
Candied Brussel Sprouts, Sweet
Potato, Goat Cheese Crispy Potato Stack,
Morel Jus

Caramel Butternut Squash Tart Tatin
Gingerbread Eggnog Ice Cream

or

Cinnamon White Chocolate Rum Bread Pudding
Peppermint Gelato

\$80 per person - exclusive of tax and gratuity 18% Service

Charge will be added for parties of 6 or more

*Consuming raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.





New Years Eve 2020

THURSDAY, DECEMBER 31ST 4-9PM

First Course

Choice Of:

Pistachio Scallop
Parsnip Puree, Citrus Salsa Verde

or

Cheddar Chestnut Wild Mushroom Bisque
Crisp Gala Apples

Main Course

Choice Of:

Pan Seared Sea Bass
Champagne Cockles, Farro
Risotto, Arugula, Fennel, Grapes, Porcini Jus

or

Tenderloin of Beef
Truffle Celeriac Mousseline,
Maple Butternut Squash, Whipped Potatoes,
Cranberry Glaze

Dessert

Choice Of:

Flourless Chocolate Cake
Citrus White Chocolate Ganache, Whiskey Caramel Gelato

or

Salted Butter Apple Rhubarb Tart
Vanilla Bean Gelato, Maple Whipped Cream

\$100 per person - exclusive of tax and gratuity 18% Service

Charge will be added for parties of 6 or more

*Consuming raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

*

