

Christmas Eve Dinner

Prix Fixe Menu

95 per guest

Appetizers

Choice of

Creamy Parmesan Tomato Soup
crispy buttered crouton

Shrimp Ragoût

roasted red pepper, grilled zucchini, double
smoked bacon, confit tomatoes, pickled chilies,
sourdough

Roasted Heirloom Beet Salad

crispy beet chips, Castelfranco, baby arugula,
candied pecans, honey mustard dressing,
goat cheese



We wish you all a happy holiday

Entrées

Choice of

Pan-Seared Duck Breast

confit leg, pearl barley, Jerusalem artichoke purée,
black kale, Saskatoon berry jus

BC Chinook Salmon

beluga lentils, citrus braised fennel, French beans,
vin blanc, blonde frisée, blood orange, herb oil

Prime Rib

AAA Canadian roasted prime Rib, glazed heirloom
carrots, herbed pommes purée, red wine jus,
creamy horseradish, parsnip chips

Mushroom Bolognese

rigatoni, grilled zucchini, confit cherry tomatoes,
king oyster mushrooms, herbed breadcrumb

Add a half lobster tail 22

Add a whole lobster tail 44

Dessert

Choice of

Gingerbread Cheesecake

clementine purée, spiced chantilly, gingerbread cookie

Challah Bread Pudding

butterscotch sauce, walnut praline, eggnog gelato

Black Forest Cake

spiced cherry jam, whipped crème fraîche, cacao nibs