

Holiday MENU

59,95\$

Per Guest

FIRST COURSE

Beet Salad

Maple & Rose Vinaigrette, Goat Cheese, Dried Cranberries, BBQ-Spiced Nuts

or

Caprese Salad

Greenhouse Tomatoes, Fior di Latte, Fresh Basil, Pesto

SECOND COURSE

Three-Meat Tourtière

Chef's Homemade Fruit Ketchup

or

Butternut Squash Ravioli

Carrot Cream Sauce, Parmesan, Sage

MAIN COURSE

two choices

Roast Turkey

Poultry Jus, Christmas Cranberry Chutney

Grilled Salmon

Red Butter Sauce, Chives

Braised Beef...+5.00\$

Foie Gras & Truffle Jus

ACCOMPANIMENTS

Honey-Glazed Baby Carrots

or

Roasted Brussels Sprouts

Classic Herb Mashed Potatoes

or

Roasted Baby Potatoes

DESSERT

Yule Log Cake

Vanilla & Mixed Berries