



2024 Christmas Menu

Starters

Potato Leek Soup ^{GF|V}
Chive Oil, Rye Croutons

Beet Salad ^{GF}
Frisée, Candied Walnut, Goat Cheese,
Maple Bacon Vinaigrette

Mussel Steamers ^{GF}
Herb Beurre Blanc, Grilled Sourdough

Pickled Pear Salad ^{GF|V|Δ}
Baby Kale, Grilled Apple, Heirloom Cherry
Tomato, Shaved Red Onion, Red Quinoa,
Roasted Walnut, White Balsamic Vinaigrette

Entree

Salt & Herb Crusted Prime Rib ^{GF}
Roasted Garlic Mashed Potato, Sautéed
Haricot Verts, Au Jus, Horseradish Cream

Fennel Almond Crusted Salmon ^{GF}
Wild Rice Pilaf, Brown Butter Haricot Verts,
Honey Rosemary Beurre Blanc

Cherry Marinated Pork Tenderloin ^{GF}
Smoked Gouda Au Gratin,
Winter Root Vegetables,
Pancetta - Wild Mushroom Demi

Grilled Polenta Tamales ^{GF|V|Δ}
Chocolate Mole, Black Beans, Fried Carrot
Hay, Feta Cheese, Toasted Pepitas

Desserts

Wine Cake ^V
Cranberry Orange Compote

Mulled Wine Poached Pear ^{GF|V|Δ}
Orange Mascarpone Cream

Gingersnap Trifle ^V
Ginger Latte Cookie, Vanilla Bean Custard

Peppermint Bark Cream Puff ^V
Crushed Candy Cane, Dark Chocolate

\$60.00 Adult, \$35.00 Kids 2-12

(Separate kid's menu also available)

GF- can be gluten free V- can be vegetarian Δ - can be vegan