

Christmas Dinner

\$60 per person
plus tax and gratuity

Appetizers

CHESTNUT & ROASTED MUSHROOM SOUP

Chestnut & Mushroom Velouté | Truffle Oil | Crisp Parsnip Chips | Fresh Chives

WINTER HARVEST SALAD

Mixed Baby Greens | Roasted Beets | Candied Walnuts | Goat Cheese Crumble
| Dried Cranberries | Maple-Balsamic Vinaigrette

CARAMELIZED ONION & GOAT CHEESE TART

Flaky Butter Pastry | Sweet Caramelized Onions | Creamy Goat Cheese |
Balsamic Reduction | Microgreens

Entrées

ROASTED TURKEY BALLOTINE

Sage-Brioche Stuffing | Garlic & Chive Yukon Gold Mash | Roasted Heirloom
Carrots | Cranberry Compote | Sage-Turkey Jus

MAPLE-GLAZED SALMON

Maple Glaze | Toasted Pecan Butter | Garlic Potato Purée | Charred Asparagus

CAB BEEF TENDERLOIN MEDALLIONS

Dijon-Herb Crust | Yukon Gold Mash | Roasted Winter Vegetables | Red
Wine-Shallot Jus

VEGAN MUSHROOM & ROOT VEGETABLE STRUDEL

Crisp Phyllo Pastry | Roasted Mushrooms | Sweet Potato | Root Vegetables |
Grilled Rapini | Mushroom-Herb Gravy

Desserts

BUTTERED RUM EGGNOG CHEESECAKE

Creamy Eggnog Cheesecake | Spiced Whipped Cream | Almond Biscotti

SWEET & SALTY CHOCOLATE YULE LOG

Chocolate Sponge | Fudge Mousse | Salted Caramel | White Chocolate Curls

CANDY CANE MOUSSE (GLUTEN-FREE)

Peppermint Chocolate Mousse | Crushed Candy Canes | Winter Berries | White
Chocolate Shavings