

Menu for Christmas Eve & Christmas Day

Please select one from each course.

Starter

Lobster Bisque, Chive Oil Dungeness Crab Salad, Avocado, Beets, Crème Fraiche & Lime Little Gem Salad, Black Pepper Pecans, Roquefort Cheese, & Vinaigrette

Maín Course

Prime Rib, Potato Gratín, Asparagus, & Horseradish Cream Skuna Bay Salmon, Crab Mashed Potatoes, & Asparagus Mixed Grill, Salmon, Prawns, Scallops, & Lobster Tail, Fingerling Potatoes, & Lemon Aioli Penne Pasta, Roasted Butternut Squash, Kale, & Wild Mushrooms

Dessert

Chocolate Fondant with Raspberry Coulis Vanilla Bean Crème Brulé with Caramelized Pear Warm Apple Crisp with Vanilla Ice Cream

115.

Per person, does not include beverages, taxes, or gratuity. 6% administrative surcharge will be added to all food and beverage sales. 18% gratuity will be added to groups of six or more. Corkage of \$25 per 750ml. Menu is subject to change.