

Christmas Dinner

\$69 PER PERSON + WINE PAIRINGS

Dec 24 & 25 · 4pm+

starter

CHOOSE ONE

CELERIAC, HAZELNUT & TRUFFLE SOUP [GF]

roast celeriac, toasted hazelnuts, scallion oil

CRISPY GOAT CHEESE SALAD

*fine herb crusted okanagan goat cheese, baby arugula, white wine poached pears,
spiced walnuts, honey Dijon vinaigrette*

SALMON BALLOTINE

*herb crusted sockeye salmon, salmon roe, lemon dill crème fraiche,
pickled red onion, micro green, rye crisps*

entrée

CHOOSE ONE

SLOW ROASTED FRASER VALLEY TURKEY

*roasted apple & sage stuffing, market vegetables, yukon gold garlic mashed potatoes,
cranberry orange sauce, house pan gravy*

BRAISED LAMB SHANK [GF]

shiraz demi-glace braised lamb, saffron risotto, market vegetables, gremolata

PACIFIC LING COD "OSCAR" [GF]

pan seared ling cod, butter braised lobster, bearnaise sauce, potato rosti, market vegetables, micro green

BUTTERNUT SQUASH FRITTELLA [V]

ratatouille nicoise, market vegetables, thyme cashew cream

dessert

CHOOSE ONE

CHOCOLATE EGGNOG PATE

raspberry fluid gel, brandy cranberries, mint

GINGERBREAD CRÈME BRÛLÉE [GF]

fresh berry, french macaroon, mint sprig

wine pairings

5oz Il Mionetto | Prosecco | IT +14

6oz Frescobaldi Nipozzano | Chianti Ruffini | IT +17

For the Table

Sonoma-Cutrer Russian River Ranches | Chardonnay | USA +88

Beronia | "Reserva" Rioja | ES +78