

CHRISTMAS MENU DECEMBER 25

\$109 per guest plus tax and gratuities



Shrimp Arancini roma tomato sauce

Appetizer a choice of

Carrot Butternut Squash Soup parsnip chip

Teahouse Stuffed Mushrooms crab, shrimp, cream cheese

Pepper Crusted Beef Carpaccio peppercorn crusted, truffle dijon aioli, pickled shimeji mushrooms, shaved parmesan, arugula

Harvest Salad baby kale, roasted beets & yams, crumbled feta, candied pecans, brussels sprouts, honey mustard vinaigrette

Palate Cleanser

Compressed Watermelon feta, balsamic glaze

Main Course a choice of

Slow Roasted Prime Rib 10oz, potato purée, roasted vegetables, au jus, Yorkshire pudding

Roasted Turkey hand carved white & dark meat, potato purée, traditional stuffing brussels sprouts, maple glazed yams, green beans

Pan Seared Duck Breast five spiced cured duck, poached pears, potato pavé, green beans almondine, star anise jus

Seafood Trio steelhead salmon, prawns, scallops, lemon risotto cake, broccolini, lemon caper butter sauce

Butternut Squash Ravioli sage brown butter sauce, pine nuts, arugula, shaved parmesan

Dessert a choice of

Strawberry Bouche de Noel chantilly cream, fresh strawberries, sponge cake, mixed berry coulis

Opera Cake almond flour sponge cake, coffee syrup, ganache, coffee butter cream, chocolate glaze

Crème Brûlée vanilla