=HOLIDAY DINNER 1

\$46

FRESHLY BAKED ARTISAN BREAD whipped parmesan butter

CINNAMON SPICED ROOTVEG SOUP

winter root vegetables, crème fraiche, maple croutons, fresh herbs

HOLIDAY RED & GOLDEN BEET SALAD

mixed greens, cucumber, almonds, goat cheese, white balsamic vinaigrette

SLOW ROASTED MAPLE MUSTARD TURKEY

cinnamon yam swirl whipped potatoes, herb gravy, cranberry compote

or

SOUS VIDE SAVOURY PORK CHOP

cinnamon yam swirl whipped potatoes, Appleton demi glace, harissa spiced veg, cranberry compote

or

ROASTED HERB MARINATED LING COD

roasted potatoes, cider glazed sous vide root veg, balsamic glaze, beurre blanc

or

MAPLE SOY GLAZED TOFU GODDESS BOWL

coconut jasmine rice, apple radish salad, pea shoots, hemp hearts

PUMPKIN CHEESECAKE

raspberry coulis, dolce de leche, spiced whipped cream

20 PERSON MIN - 60 PERSON MAX

menu prices DO NOT include 5% GST and 18% gratuity individual course selection not required in advance menu subject to change

=HOLIDAY DINNER 2

\$54

FRESHLY BAKED ARTISAN BREAD whipped parmesan butter

ROASTED BRUSSELS SPROUT SALAD

crisp romaine, sundried cranberries, candied pecans, parmesan cheese, niçoise dressing

CREAMY CAULIFLOWER SOUP

basil oil, yam crisp, fresh herbs, fresh cracked black pepper

SLOW ROASTED MAPLE MUSTARD TURKEY

cinnamon yam swirl whipped potatoes, herb gravy, cranberry compote

or

BRANDY HERB CRUSTED PRIME RIB

herb buttermilk whipped potatoes, Yorkshire pudding, cider glazed sous vide root veg, horseradish, Appleton demi glace

ROASTED HERB MARINATED LING COD

roasted potatoes, cider glazed sous vide root veg, balsamic glaze, beurre blanc

or

BRIE & BUTTERNUT SQUASH RAVIOLI

yam crisp, toasted pumpkin seeds, pea shoots, fresh herbs, parmesan, rosé cream sauce

"PICK ME UP" TIRAMISU

Nutella fudge, raspberry coulis, spiced whipped cream

COFFEE OR TEA

20 PERSON MIN - 60 PERSON MAX

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