



## CHRISTMAS EVE DINNER

\$80 PER PERSON

### First Course

#### Scallop Ceviche

YUZU PÂTE A FRUITS, SCALLION, SERRANO PEPPER

#### Baby Greens Salad

SHAVED FENNEL, CRISPY SHALLOT, CRANBERRY VINAIGRETTE

#### Parsnip Velouté

MEYER LEMON, CRISPY PANCETTA

### Second Course

#### Ginger Snap Crusted Pork Loin

COCONUT WILD RICE "RISOTTO", SHAVED CARROT & CELERY SALAD

#### Beef Bourguignon Vol au Vent

CHESTNUT PUREÉ, ROOT VEGETABLES

#### Trout Almondine

SQUASH GRATIN, ORANGE & ALMOND JUS

#### Roasted Cauliflower

CURRIED SWEET POTATO, POMEGRANATE, FRISEÉ

### Desserts

#### White Birch Bûche de Noël

COCOA CHIFFON CAKE, ESPRESSO MOUSSE, MAPLE BUTTERCREAM

#### Sticky Toffee Pudding

BRANDIED TOFFEE SAUCE, CREAM CHANTILLY

#### Holiday Cookie Plate

MOLASSE SPICE, CHOCOLATE CRINKLES, RUSSIAN TEA CAKES,  
SPARKLING SNOWFLAKES

\*Before placing your order, please inform your server if anyone in your party has a food allergy.

\*\* These items are cooked to order and/or may be served raw or undercooked. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.