



Christmas Day Brunch

EXECUTIVE CHEF: JAMES BUDER

PASTRY CHEF: KAREN SOUILLET

Appetizers

Lobster Bisque

Truffle crème fraîche, pea tendrils

Winter Greens

Sweet greens, toasted walnuts, macerated apricots and cranberries, smoked Asiago cheese, rosemary vinaigrette

Beet Salad

Candied pecan, blood orange segments, spinach purée, frisée, goat cheese, maple mustard vinaigrette

Bacon & Eggs

House cured pork belly, fried quail egg, toasted baguette, watercress, burnt onion hollandaise

Entrée:

Slow Roasted Turkey

Marinated breast, rilette of leg, pan bread, winter root vegetables, cranberry chutney, pomme purée, natural jus

AAA Prime Rib

Roasted baby vegetables, brie pomme purée, smoked horseradish jus

Roasted Leg of Lamb

Butternut squash purée, glazed baby turnip, honey mushrooms, pearl onions, mini truffle infused salad

Rainbow Trout

Fricassée of petit vegetables, fingerling medallion potato coins, beurre rouge

Dessert:

Sticky Toffee Pudding

Toffee butter sauce, bourbon ice cream

Candied Ginger Cheesecake

Espresso cocoa nib ice cream, chocolate glazing

Orange Olive Oil Gateau

Grand Marnier anglaise, dark chocolate ice cream

\$54.00 per person

Children from 5 years old – 12 years old are half price

Available in Headwaters Restaurant on December 25th 2017
from 11:30am – 2:30pm
Price is subject to tax and gratuities