



Christmas Day Dinner

EXECUTIVE CHEF: JAMES BUDER

PASTRY CHEF: KAREN SOUILLET

1st Course:

Sweet Potato Apple

Sage crème fraîche, young leaves

Duck Consommé

Mousseline, pickled quail egg, foraged mushrooms, porcini essence

2nd Course:

Winter Greens

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

Bitter Greens

Spiced pear, blue cheese crumble, hazelnut praline, grilled baguette, honey burnt onion vinaigrette

Grilled Quail

Mushroom risotto, smoked parmesan, soured pearl onions, shaved scallions

3rd Course:

Slow Roasted Turkey

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

Beef Short Rib

Petit carrot, zucchini, turnip, potatoes, parsnip purée, smoked spruce jus

Roasted Lamb Sirloin

Spinach purée, roasted cipollini onions, confit garlic cloves, blistered cherry tomatoes, fondant potato, chestnut jus

Seafood Pot au Feu

Tuna, shrimp, clams, octopus, pearl onions, confit fennel, celery horseshoes, Parisienne potato, saffron broth

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

\$79.00 per person

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

Available in Headwaters Restaurant on December 25th 2017
from 5:00pm – 8:00pm
Price is subject to tax and gratuities