



2017 CHRISTMAS DINNER

EXECUTIVE CHEF MARK LONGSTER

'Using the finest local and regional ingredients'

FIRST COURSE

Maple Roasted Butternut Squash Bisque
With Sage Cream

SECOND COURSE

Roasted Turkey Roulade with Pan Jus
Spiced Apple sage Dressing,
Brussels Sprouts, Carrot and Yellow Rutabaga
Puree with Holiday Trimmings

DESSERT

Pumpkin Cheesecake
With Maple Walnut Chantilly and Vanilla Anglaise

Coffee and Tea

\$65.00 per person

Prices are subject to taxes and gratuities. Available in Cannery Restaurant December 25, 2017.
Traditional a la Carte also available.