



2017 CHRISTMAS DINNER

EXECUTIVE CHEF · MARC LYONS

'Using the finest local and regional ingredients'

FIRST COURSE

Hand Cut Kale Mix

Poached Apple, Smoked Almond, Honey Mead Vinaigrette
(Vegetarian)

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Roasted Squash Soup

Molasses Drizzle, Triple Crunch Mustard Crème
(Vegetarian)

SECOND COURSE

Forest Mushroom Ravioli

Crumbled Goats Cheese, Roasted Garlic Oil

Cheese Angolotti

Creamed Spinach and Confit Cherry Tomatoes

THIRD COURSE

Cranberry Orange Sorbet

FOURTH COURSE

AAA Beef Striploin

Smoked Whipped Potatoes, Café au Lait Jus

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Herb Roasted Turkey Roulade

Herb Stuffing, Glazed Root Vegetables, Buttermilk Mash, Roasted Chicken Gravy

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Atlantic Salmon

Forked Mini Potatoes, Wilted Winter Greens, Citrus Beurre Blanc

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Surf and Turf

Alberta Beef and Roasted Prawn

Buttermilk Mashed Potatoes, Caramelized Winter Mushrooms, Café au Lait Sauce

FIFTH COURSE

'After Eight' Cheesecake

White Chocolate Peppermint Cheesecake with Dark Chocolate Glaze

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Apple Cider Chiffon Cake with Caramel Cider Glaze and Pumpkin Ice Cream

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Eggnog and Spiced Rum Crème Brulée with French Macarons

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Sweet Cherry Streusel Cake with Vanilla Bean Ice Cream and Cherry Compote

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Bittersweet Dark Chocolate Tart

Mascarpone Cream and Chocolate Espresso Ice Cream

Coffee, Decaffeinated Coffee and Tea

\$79.00 per person, plus taxes and gratuities

Available December 24 and 25th from 5.00 pm to 9.00 pm in the Tiara Restaurant.