

# HEADWATERS

## CHRISTMAS DAY Brunch

EXECUTIVE CHEF · JAMES BUDER

*'Using the finest local and regional ingredients'*

### Appetizers

#### **Chestnut Celeriac Purée**

hazelnut praline, rosemary essence, young shoots

#### **Winter Greens**

port poached pear, baby greens, gorgonzola cheese, toasted pecans, orange cardamom vinaigrette

#### **PEI Mussels**

tomato saffron broth, andouille sausage, shaved fennel, grape tomatoes, fine herbs

#### **Egg Benedict**

pulled pork, pommery mustard and smoked cheddar rosti, pan greens, cranberry hollandaise

### Entrée:

#### **Slow Roasted Turkey**

marinated breast, rillette of leg, pan bread, root vegetables, cranberry chutney, pomme purée, natural jus

#### **Veal Rib Eye**

roasted baby vegetables, parsnip purée, chambord jus

#### **Arctic Char**

ruby beet risotto, roasted beets, braised collard greens, pearl onions, beet chips, spruce tip beurre blanc

#### **Chicken "Pot Pie"**

thighs, double smoked bacon, roasted cherry tomatoes, sweet corn, baby spinach, golden puff pastry

### Dessert:

#### **Crêpe**

winterberry filling, maple syrup, vanilla whip cream, chocolate shavings

#### **Bread Pudding**

dark chocolate, grand marnier ice cream, white chocolate liqueur sauce

#### **Baba du Rhum**

pomegranate, vanilla bean vanilla ice cream

**\$57pp** Children 5-12 half price

Available in Headwaters Restaurant, December 25<sup>th</sup> 2015, 1130am-230pm.  
Price is subject to tax and gratuities.