

HEADWATERS

CHRISTMAS DAY Dinner

EXECUTIVE CHEF · JAMES BUDER

'Using the finest local and regional ingredients'

1st Course

Parsnip and Pear Purée

candied bacon, spruce essence, young shoots

Seafood Chowder

smoked bacon, mussels, sable fish, clams, purple potato rissole, caraway and chive foam, buttermilk biscuit

2nd Course:

Winter Greens

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

Bitter Greens

Pomegranate, reduced clementine, pickled baby fennel, porcini goat cheese, roasted shallot vinaigrette

Entrée:

Slow Roasted Turkey

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

Roasted Beef Tenderloin

mushroom duxelle, pan greens, fondant potato, madeira jus

Venison Wellington

charred Vidalia onion purée, wild mushroom, sweet onion, fresh herb and truffle salad

Seared Halibut

aromatic tea broth, purple potato pavé, soured pearl onions, roasted heirloom carrots, flowers

Dessert:

Chocolate Mousse Cake

layers of chocolate praline mousse and almond orange cake, white chocolate rocher, lillet ice cream

Gateau Basque Tart

brandied cherries, pistachio ice cream

Baba du Rhum

pomegranate, vanilla bean ice cream

\$85pp Children 5-12 half price

Available in Headwaters Restaurant, December 25th 2015, 5pm – 8pm.
Price is subject to tax and gratuities.