



## 2018 CHRISTMAS DINNER

EXECUTIVE CHEF MARK LONGSTER

*'Using the finest local and regional ingredients'*

### FIRST COURSE

Smoked Chicken and Corn Chowder  
Garlic and Chive Sour Cream

### SECOND COURSE

Roasted Turkey with Pan Jus  
Toasted Chestnut and Apple Sage Dressing,  
Brussels Sprouts, White Turnip, Spiced Sweet Potato  
Puree with Holiday Trimmings

### DESSERT

Pumpkin Mascarpone Tart  
with Praline Chantilly and Brown Sugar Caramel Sauce

Coffee and Tea

\$65.00 per person

Prices are subject to taxes and gratuities. Available in Cannery Restaurant December 25, 2018.  
Traditional a la Carte also available.