



*Christmas 2021*  
*Three course evening menu*

*Carrot Ginger Soup*

Caramelized carrot onion | White wine | Coconut milk | Croutons | Green onion  
\$14

*Caesar Salad*

Romaine Hearts | Doubled smoked lardons | Parmesan | Croutons  
\$14

*Duck Confit Nachos*

Fried wontons | Carrot ginger slaw | Sweet and spicy sesame soy | Duck confit  
\$17.50

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*Beef*

California cut striploin | Mash | Yorkshire pudding | Sautéed pepper and onion | Demi glaze  
\$44

*Chicken*

Oven roasted | Duck fat baby potatoes | Maple glaze carrot | Mushroom Marsala sauce  
\$35

*Lamb Shank*

Slow Braised lamb shank | Mash | Brussel sprouts | Braising jus | Gremolata  
\$28 ~ one piece or \$47 ~ two piece

*Salmon*

Pan seared | Mushroom leek risotto | Julienne vegetables | Garlic thyme butter sauce  
\$38

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*Eggnog Creme Brulee*

\$13

*Warm Gingerbread Bread Pudding*

\$13

*Triple Chocolate & Mixed Nut Phyllo*

\$13

***\*Vegan and Vegetarian options available upon request.***