



The kitchen has always been the hearth, the heart, the center of the home where family and friends gather, and dinner guest eventually congregate. We entertain from our kitchen and host from our hearts

## Merry Christmas

The Feast of the Four Dishes, An Christmas Tradition | Four Courses | \$85 or \$ 120 Including Wine Pairing

### First

#### Soup

Lobster Bisque | Truffle Foam | Crouton

Or

#### Salad

Baby Watercress | Roasted Root Vegetable | Grilled Pears | Local Mini Tomato | Myers Lemon Dressing

[Domaine De Paris | Rose | France](#)

### Second

#### Pumpkin Agnolotti

Pumpkin | Ricotta Cheese | Amaretti Crumbs | Sage Truffle Butter Sauce

#### Scallop

Mushroom | Purple Potato Puree | Pepitas | Cream Fresh | Lemon Oil

[La Crema Chardonnay](#)

### Main

#### Beef CAB

Beef Tenderloin | Grilled Broccolini | Truffle Yukon Gold Potato | Bordelaise Sauce

Add Loster \$45

#### Slow Roasted Turkey

Cranberry | Mashed Potato | Roasted Root Vegetables & Brussel Sprouts | Sage Infused Turkey Gravy

#### Grouper

Potato Crusted | Grilled Broccolini | Beetroot Puree | Lemon Butter Sauce

[Justin California Cabernet Sauvignon](#)

### Dessert

#### Christmas Pudding

Seven Fathom Rum Sauce | Brown Butter Crumble | Maple & Cinnamon Ice-Cream

#### Pecan Pie

Vanilla Ice Cream

[Rickety Bridge Noble Late Harvest](#)

[Award Winning Mixologist Aruna's Special Drink](#)

#### Santa Highball

JW Black Label | Fresh Raspberry | Peach Bitters | Ginger Ale

#### Blessing Mary

Gin | Guava | Grape fruit | Pomegranate | Kaffir Lime

\$25

15% Service Charge added to all checks | All prices in C\$ (Exchange Rate C\$ to US\$ 1.25)  
NO SPLIT CHECKS PLEASE