



Christmas Menu

starting at 3:00pm, Tuesday December 25th, 2012

1st course (choice of one)

Roasted danjou pear and camembert salad, frisée, mizuna, spiced pecans, cane syrup vinaigrette

~ Or ~

Butternut squash ravioli and slow cooked duck, creamed spinach, madeira duck jus

main course

Roasted prime rib, rosemary-garlic crust, pommes gratin, Brussels sprouts with bacon, fresh horseradish cream, au jus

~ Or ~

Slow cooked organic turkey roulade stuffed with smoked apple sausage, sweet potato fondant, haricot vert amandine, sauce calvados

3rd course (choice of one)

Candy cane cheese cake, dark chocolate cookie crust, whipped cream, crushed candy canes

~ Or ~

Ginger bread cake with lemon curd, crème fraiche, candied walnuts

\$59 per person, reservations suggested.

\$39 for children 12 and under.