Christmas Day Dinner  
Friday December 25th, 2020

First seating reservations from 4:00pm; 4:30pm; 5:00pm; 5:30pm
Second seating reservations from 7:00pm; 7:30pm; 8:00pm; 8:30pm

Amuse Bouche
Chef’s Seasonal Creation

**Confit Atlantic Lobster with Coconut Ginger Butternut Squash Soup (GF)**
Toasted Almonds, Tarragon Oil
*Wine Pairing: Blue Mountain Brut, BC (3oz pour)*

**Charred Spanish Octopus with Manilla Clams (GF)**
Roasted Sunchoke, Braised Salsify, Pickled Shimeji, Walla Walla Onion Puree
*Wine Pairing: Decoy Chardonnay, Sonoma County, California (3oz pour)*

**Pate Campagne with Sundried Cherries and Pistachio**
Preserved Winter Vegetable, Pickled Pear, Sourdough Crostini
*Wine Pairing: Pinot Noir, Meiomi, California (3 oz pour)*

**Boston Lettuce Salad with Salt Spring Island Goat Cheese**
Granny Smith Apple, Toasted Pumpkin Seeds, Pomegranate Vinaigrette
*Wine Pairing: Chateau de Sancerre, Loire, France (3 oz pour)*

**Turkey Wellington with Rye & Sourdough Stuffing**
Asparagus, Vanilla Yam Puree, Cranberry Compote, Natural Jus
*Wine Pairing: Petit Chablis, William Fèvre, France (6oz pour)*

**Brant Lake Wagyu Beef Coulotte with Braised Boneless Beef Shank (GF)**
Potato Mille-Feuille, Haricot Vert, Heirloom Carrot, Huckleberry Jus
*Wine Pairing: Bordeaux, ‘Cuvée Tradition’, Château des Landes, Bordeaux, France (6oz pour)*

**Miso Maple Glazed Sablefish**
Shiitake Stewed Spelt, Parsnip, Lime, Roasted Jerusalem Artichoke
*Wine Pairing: Bourgogne Chardonnay, Louis Latour, France (6oz pour)*

**Hand Crafted Potato Gnocchi with Black Winter Truffles (V)**
Leek Fondue, Maitake Mushroom, Parmesan, Garlic Milk Froth
*Wine Pairing: Chianti Classico ’Il Grigio” San Felice, Italy (6oz pour)*

**Chocolate Roulade Cake (V)**
Raspberry Textures, Port Cherry Preserve, Whipped Chantilly
*Wine Pairing: ‘Coruja’ Port Style Wine, Burrowing Owl, BC (2oz pour)*

**Traditional Christmas Pudding (V)**
Kumquat Compote, Brandy Sauce
*Wine Pairing: Dow’s Late Bottle Vintage Port, Portugal (2oz pour)*

Festive Petit Fours
Freshly Brewed Artisanal Italian Coffee or Tealeaves Tea

$159 per adult  $92 children 12-6 years  $48 children 5 & under
Sommelier Wine Pairing add $50 per guest

Gratuity and taxes not included

(V) Vegetarian  (GF) Gluten-Free