CHRISTMAS DAY

APERITIVO*

Paul Bara, Brut Réserve Grand Cru, Champagne, France NV

APPETIZERS

Choice of

WILD MUSHROOM AND TRUFFLE PILLOW

Parmesan Puff Pastry, Marsala Wine & Herb Cream Sauce

OSSETRA CAVIAR CAESAR SALAD

Little Gems, Brioche Crostini, Parmigiano-Reggiano

MAINE LOBSTER BISQUE

Cognac & Chive Crème Fraîche

PRIME BEEF TARTARE

Traditional Accompaniments, Sunny Side Up Quail Egg, Crispy Potatoes

CHILLED SEAFOOD TRIO

Fresh Shucked Oysters, Poached Jumbo Shrimp, Tuna Tartare, Cocktail Sauce, Mignonette

Choice of pairing*

Domaine Vacheron, Sauvignon Blanc, Sancerre, France 2023 Etienne Sauzet, Chardonnay, Burgundy, France 2021 Far Niente, Chardonnay, Napa Valley, California 2022

ENTRÉES

Choice of

CREAKSTONE FARMS ROASTED PRIME RIB

Mashed Potatoes, Creamed Spinach, Roasted Baby Carrots, Red Wine Beef Jus, Yorkshire Pudding

FREE RANGE HERITAGE TURKEY

Traditional Stuffing, Mashed Potatoes, Roasted Brussels Sprouts, Green Beans Almondine Sweet Potatoes, Cranberry Sauce, House-Made Gravy

DUNGENES CRAB STUFFED DOVER SOLE FILLET

Champagne Beurre Blanc, Wilted Spinach, Potato Maxim

SEARED DIVERS SCALLOPS

Spiced Caramel Brittle, Brown Butter Parsnip Puree, Braised Swiss Chard, Saba

ROASTED BUTTERNUT SQUASH ORECHIETTE

Goat's Cheese, Toasted Hazelnuts, Fried Sage, Pomegranate

Choice of pairing*

Thibault Liger-Belair, 'La Corvée de Villy' Burgundy, France 2021 Fattoria dei Barbi, Sangiovese, Brunello di Montalcino, Italy 2018 Joseph Phelps, Cabernet Sauvignon, Napa Valley, California 2021

HOLIDAY DESSERT BAR

CHOCOLATE FOR SANTA

Assortment of Decadent Chocolate Specialties

HOLIDAY FAVOURITES

Selection of Global Holiday Sweets

THE CREPERIE

Made to Order French Crêpes with Assorted Toppings & Sauces

GINGERBREAD GALORE

Gingerbread Inspired Holiday Bites

Paired with*

Royal Tokaji Wine Co., 5 Puttonyos, Tokaji, Hungary 2017

\$280 per person