

Holiday Prix Fixe Menu

Family-Style | 85 per person
Individually Plated | 95 per person

APPETIZERS

Choice of one.

BUTTERNUT SQUASH SOUP

Seasonally inspired, goat cheese, cranberry, pumpkin seeds.

TUSCAN KALE CAESAR

White anchovy, bacon, crouton, pecorino.

MIXED GREEN SALAD

Shallot vinaigrette, cherry tomato, cucumber, grana padano, radish.

MAINS

Choice of one.

*Includes seasonal accompaniments
and sauces.*

BACON WRAPPED PORK TENDERLOIN

Slow-roasted succulent pork tenderloin wrapped in crisp bacon.

ROASTED BEEF STRIP LOIN

Tender roasted strip loin, refined seasonal notes | +10

ROASTED ATLANTIC HALIBUT

Sustainably sourced, seasonally dressed.

SEASONAL VEGETARIAN

Chef-curated vegetarian selection, created with the season's freshest offerings (can be made vegan upon request)

SIDES

Choice of three with family-style.

Choice of one with vegetable for
individual plate.

HERB ROASTED NEW POTATO

Oven roasted with seasonal fresh herbs.

ROASTED GARLIC MASHED POTATO

Creamy potatoes mashed with slow roasted garlic.

CONFIT JERUSALEM ARTICHOKE

Delicately slow-cooked with subtle herbs, earthy richness.

POTATO GRATIN

Rich layers of baked tender potatoes. | +5

MAPLE ROASTED CARROTS

Velvety fresh carrots, maple glaze.

SAVOURY BREAD PUDDING

Warm seafood bread pudding baked golden and hearty.

DEEP FRIED BRUSSEL SPROUTS

Tender sprouts within a rustic seasoned crisp.

DESSERTS

Choice of one.

STICKY TOFFEE PUDDING

Rich and indulgent toffee pudding served with dulce de leche, cinnamon chantilly, and candied walnuts.

SEASONAL CRUMBLE

Best of the seasonal harvest, served with vanilla gelato.