Christmas Eve & Christmas Day

$99 PER PERSON | FOUR COURSES

FIRST COURSE

Tuna Crudo
lemon, caper, hazelnuts

Baby Beets
smoked yogurt, cara cara orange, pistachio granola

Local Burrata
grilled peaches, arugula, balsamic, garlic confit crostini

SECOND COURSE

French Onion Soup
beef tartare crostini

Wild Mushroom Tortellini
marsala cream, pine nut, pickled onion

PEI Mussels
red curry, young coconut salad, lime, crostini

THIRD COURSE

Wild Mushroom Risotto
black truffle butter, mascarpone, aged parmesan

Pacific Halibut
black beluga lentils, kale, parsnip, mustard jus

Black Angus NY Strip
pomme purée, spinach, cognac cream

FOURTH COURSE

Chocolate Fudge Skyscraper Cake
chocolate ganache, raspberry

Vanilla Crème Brûlée
mixed berries

Home-made Sorbet
mango, coconut, lemon