HOLIDAY PARADE

Three Course Menu

STARTER

WILD MUSHROOM SOUP (V GF)
Roasted wild mushrooms, tarragon cream, truffle oil & fresh chives

POTATO LEEK SOUP (V)
Fried leeks, parmesan dust and garlic oil

ZIN BITES
Mini “Beef Wellingtons” of filet mignon & goat cheese served over a Zinfandel-shallot reduction

CRISPY RIPPED POTATOES
Deep fried chunks of russet potato with sour cream, melted cheese, scallions and bacon bits

THE WEDGE (GF)
Crisp wedge with tomato, red onions, bacon crumbles, citrus blue cheese dressing

TRIPLE BERRY SPINACH SALAD (V,GF)
Spinach leaves, fresh strawberries, blueberries, raspberries, sliced almonds, goat cheese and a poppy seed dressing

MAIN COURSE

PRIME NEW YORK STRIP (GF)
Pan seared 10oz New York steak, asparagus, baked potato, sauce au poivre

PAN SEARED DUCK BREAST (GF)
Pan seared duck breast, sauteed shiitake mushrooms, coriander rice, citrus soy jus

BONE IN PORK CHOP (GF)
Roasted romanesco, spetzel, jaeger demi glaze

HAIDA GWAII SALMON (GF)
Spiced brown sugar glazed salmon, mashed potatoes, asparagus, pomegranate molasses

BRAISED LAMB SHANK (GF)
Braised lamb shank, rainbow swiss charr, creamy polenta, black garlic demi glaze

ROASTED CAULIFLOWER STEAK (V GF)
Caper brown butter, Brussels sprouts, parsley oil

DESSERT

CRANBERRY WHITE CHOCOLATE BREAD PUDDING
French vanilla ice cream

BELGIAN CHOCOLATE POT DE CREME (GF)
Dark Chocolate Cappuccino Mousse, Berry Coulis, Chocolate Shavings

LOGANBERRY LEMON SORBET (GF)

MINDY’S CHEVRE CHEESECAKE
House-made graham cracker crust, crusted with pralines, brûléed on top, drizzled with aged balsamic and berries

99 PER PERSON
22% SERVICE AND TAX NOT INCLUDED