



## Christmas Eve 2018

December 24, 5:00pm - 9:00pm

**\$55.00**

### *Soup of the day*

#### **Sweet Potato & Chipotle Soup**

Assorted Fresh Dinner Rolls

### *Cold side*

**Artisan Green Lettuce** ~ grape tomatoes, cucumber, radish, assorted dressing

**Spinach Salad** ~ candied pecan, pears, toasted pumpkin seed and apple cider vinaigrette

**Waldorf Ssalad** ~ Granny Smith apple, walnuts, red onion, creamy & lemon vinaigrette

**Fingerling & "Duck "potatoes Salad** ~ pickle red onion, scallion,  
green bean, grainy mustard Vinaigrette

**Baby Shrimp & fennel slaw** ~ dill aioli, fennel, fresh lime juice

### *Artisan Section*

**Charcutrie Board** ~ dry cured meat & assorted pate pickle vegetable, assorted mustard

**Cheese board** ~ dry fruit, grape, house made preserved Bread & Cracker

### *Hot Offerings*

Chef's Carving Station (chef attended)

**Roasted Turkey** ~ Brioche & Dry Fruit Stuffing, Pan Jus - Cranberry Sauce

### *Hot Food*

**Alberta Braised Beef Short Ribs**, Red Wine, Shallot Sauce

**Maple Glazed Ham**, Dijon & Rosemary Sauce

**Baked Salmon**, Bacon & Onion Butter Sauce

Whipped Yukon Gold Potatoes and Clipped Chives

Braised Red Cabbage with Spiced Honey

Medley of Winter Vegetables

*Pastry Grand Finale*

Stollen

Buche De Noel

Gingerbread Bread Pudding, Crème Anglaise

Passionfruit Meringue Tarts

Dark Chocolate Peppermint Pot du Crème

Candy Cane Brownies

Eggnog Cheesecake

Pecan Pie

Speculoos Crumbled Mousse Cups

Cheesecake Pops