



MIXING CULTURE WITH CUISINE

Christmas Eve Menu

All items available individually or as a Table d'Hote Menu
Please choose one dish from each category when ordering the Table d'Hote option

FIRST COURSE

Lobster Bisque

Lobster claw & fresh chive

Roasted Carrot Soup (V) (GF)

Carrot chip, crispy ginger & crème fraiche

\$11

SECOND COURSE

Winter Melon Salad (GF)

Arugula, port wine marinated figs, prosciutto & balsamic syrup

Tempura Vegetables (V)

Baby tempura veg, Asian dipping sauce & wasabi mayo

\$13

MAINS

Pan Seared Ling Cod (GF)

Curried cauliflower, mango salsa, bouquetiere of vegetables

\$33

Turkey Dinner

Roasted turkey, focaccia-herb stuffing, crispy Brussels sprouts, orange-cranberry sauce, baby carrots & sage gravy

\$33

Eggplant Involtini (V)

Angel hair pasta, marinara sauce, eggplant rolled with asparagus, cream cheese & duxelle

\$28

DESSERTS

Blood Orange Sorbet (V) (GF)

Candied orange & Grand Marnier pearls

Chocolate Mousse (V)

Kahlua syrup & chocolate marble shavings

\$10

Table d'Hote

\$62.00 per person

(V) Vegetarian **(GF) Gluten Free**

includes choice of starbucks coffee or tazo tea

excludes tax & gratuity