

MIXT

LOBBY LOUNGE

HOLIDAY 3 COURSE MENU \$65 PER PERSON

\$62 SENIORS, \$35 CHILDREN, UNDER 3 FREE - MAXIMUM 20 PEOPLE PER GROUP

DEC 1 - 23RD, 2023, FROM 4PM - 9:30 PM

DINNER À LA CARTE

STARTER

ROASTED BUTTERNUT SQUASH VELOUTÉ [Ⓥ]

Warm spices, candied pecan

OR

MIXT SALAD [Ⓜ] [Ⓥ]

Tender lettuces, fresh blueberries, toasted pumpkin seed,
shaved fennel and Grana Padano snow

DESSERT

CHOCOLATE LAVA CAKE

OR

CHAI SPICED ANGLAISE

MAIN

LOIS LAKE STEELHEAD SALMON [Ⓜ]

Rock crab, chive creamed whipped potato,
seasonal vegetables, herbs and kefir essence

OR

ROASTED AND TOASTED FENNEL
HERITAGE PORK TENDERLOIN

Apricot, toasted almonds, couscous,
seasonal vegetables and Calvados jus

OR

ROASTED KABOCHA SQUASH WEDGE [Ⓥ] [Ⓜ]

Beans and pulse ragout, roasted Fall vegetables,
ratatouille essence



[Ⓥ] VEGAN [Ⓥ] VEGETARIAN
[Ⓜ] GLUTEN-FREE

ALL PRICES ARE SUBJECT TO 5% GST. 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE.
100% OF THIS GRATUITY GOES TO OUR ASSOCIATES. IF YOU HAVE CONCERNS REGARDING FOOD ALLERGIES,
PLEASE ALERT YOUR SERVER PRIOR TO ORDERING. CONSUMING RAW OR UNDERCOOKED
SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.