

Holiday Luncheon
Dec 3, 4 and 5th
\$42/Person

Freshly baked bread and rolls
Warm Spanakopita Dip with Crudité (GS) (V) (H)

Winter chopped salad with sourdough croutons & Dijon citrus vinaigrette
(VG) (DS)

Anjou pear & mixed greens with blue cheese, candied pecans &
honey cider poppy seed dressing (GS) (V) (N) (H)

Kale Caesar Salad with Rye Croutons, Crispy Parmesan, Pancetta and
Buttermilk Caesar dressing

Cranberry broccoli & quinoa salad with smoked almonds & a Citrus
Yogurt dressing (GS) (V) (N) (H)

Canadian Seafood Potage

Espresso & port braised beef short ribs with horseradish crème fraiche (GS)

Rosemary & brie stuffed chicken with balsamic figs &
grilled fennel (GS) (H)

Roasted mushroom wild rice with shallots, crispy lentils
& gremolata (DS) (GS) (V) (H)

Celeriac potato puree with garlic & herbs (GS) (V) (H)

Roasted root vegetables with cumin & coriander (DS) (GS) (V) (H)

Brussel sprouts & broccoli with cranberry agrodolce (V) (GS)

Green bean & mushroom gratin with gruyere (GS) (V) (H)

Pastry Chef's Holiday Dessert Selection

Holiday Punch & Coffee and Tea

DS = Dairy Sensitive

V = Vegetarian

VG = Vegan

N = Contains Nuts

H = Halal

GS= Gluten Sensitive

Reservations Starting Nov 12 2024

306-966-6791

