



Holiday Dinner

NOVEMBER 6TH - DECEMBER 23RD

Offered 4:00pm - Close Daily

*Please select one appetizer, entrée and dessert for your group.
Includes fresh rolls and whipped butter*

APPETIZERS

Caramelized Sweet Potato Bisque with roasted cashews, caraway creme fraiche

Cranberry, pomegranate and Bosc Pear Salad with crisp greens, kale,
goat cheese croquette, Island Folk Cider shallot dressing

ENTRÉES

TURKEY DINNER

Slow roasted Turkey, pan gravy, sage dressing, baby carrots, turnip and brown
sugar puree, brown butter whipped potatoes, cranberry mango sauce

PORK CHOP

Double cut pork loin chop served with peach bourbon chutney, Swiss chard,
toasted walnuts, Brown butter whipped potatoes

DESSERTS

Dessert served with a cup of Indigenous inspired Blueberry Tea

Eggnog Creme Brulée

White chocolate mousse quenelle with cranberry
cinnamon reduction and candy cane dust

\$35.00/PERSON
+hst and gratuity

ENTRÉE ONLY
\$25.00/PERSON
+hst and gratuity

Executive Chef - Shaun Zwarun

