



FESTIVE MENU

\$88 PER PERSON
WINE PAIRING \$40

=====**APPETIZER**=====

WINTER HARVEST SALAD

brussels sprouts, chestnuts, roasted beets,
local greens, pear & vodka vinaigrette

- or -

HALF DOZEN

ISLAND TIDE BC OYSTERS

yuzu-ponzu mignonette, cocktail sauce, horseradish

make it a dozen +\$21

ADD: 12gr divine caviar +\$50

- or -

LOBSTER MAC & CHEESE

black truffle & creamy cheese

CULMINA 'R&D' *sauvignon blanc*

=====**ENTRÉE**=====

PAN SEARED SCALLOPS

crispy potatoes, rutabaga confit,
cherry tomatoes, lemon butter sauce

- or -

ROASTED TURKEY ROULADE

chestnut stuffing, glazed carrots,
mashed potatoes, cranberry sauce, pan gravy

- or -

63 ACRES STRIPLOIN

charcoal ash, mashed potatoes,
grilled asparagus, truffle jus

ADD:

garlic shrimp +\$16

nova scotia lobster +\$22

Louis Latour 'Ardeche' *chardonnay*

- or -

Prisoner 'Unshackled'

cabernet/malbec/petite syrah

=====**DESSERTS**=====

BAKED APPLE PIE

gala & granny smith apples, vanilla bean ice cream

- or -

CHRISTMAS LOG

coffee mascarpone chantilly, chocolate crèmeux

Taylor Fladgate Tawny Port

