

## CANDLELIGHT CHRISTMAS DINNER

DECEMBER 3RD, 4TH, AND 5TH 2021

\$115 PER PERSON PRIX FIXE

### GATHERING HORS D'OEUVRES

ANGELS ON HORSEBACK  
SMOKED TROUT MOUSSE ON RYE TOAST POINTS  
JACKFRUIT MEATBALLS  
CHEDDAR WRAPPED IN PHYLLO WITH SPICED PEAR BUTTER  
LOCALLY SOURCED CHEESE BOARD  
MULLED WINE  
SYLLABUB      SLEIGH RIDE PUNCH

### APPETIZERS

CLASSIC CAESAR SALAD  
PERFORMED TABLESIDE

ESCARGOT NESTLED IN ROASTED MUSHROOMS <sup>GF</sup>  
FRIED LEEKS

FALL VEGETABLE TART <sup>V</sup>  
ROASTED GARLIC AND PARMESAN CREAM

SPINACH AND OYSTER BISQUE POURED TABLESIDE  
FRIED OYSTERS

CRISPY BEEF RAVIOLI  
ROASTED TOMATO DEMI

### ENTREES

COQ AU VIN OVER WHIPPED POTATOES <sup>GF</sup>  
AN ODE TO JULIA CHILD

BLACK COD EN PAPILOTTE  
SHIITAKE   BOK CHOY   SOBA NOODLES   MISO MIRIN SAUCE

SIRLOIN AU POIVRE <sup>GF</sup>  
ROASTED POTATOES   CHEF'S VEGETABLES

VEGETARIAN CASSOULET <sup>GF V</sup>  
BEYOND SAUSAGE

GARLIC AND THYME BRAISED LAMB SHANK <sup>V</sup>  
WHIPPED POTATO   JUS LIE

### DESSERTS

PEPPERMINT PILLOW BAKED ALASKA  
SCARLET EMPRESS  
CHOCOLATE YULE LOG  
ENGLISH TOFFEE PUDDING  
CHOCOLATE POT AU CRÈME  
PORT AND STILTON

