



Holiday Dinner

(Available Dec 1 – 24, 2017)

2 courses \$65

3 courses \$79

appetizers (choice of)

BUTTERNUT SQUASH BISQUE

Cranberry crème fraîche, chive oil

DUCK CONFIT AND CLEMENTINE SALAD

Charred endive, champagne vinaigrette

NEW FARMS BEET AND SQUASH TART TATIN

Sheep's milk yoghurt, crushed hazelnuts, rosemary, Concord grape gastrique

mains (choice of)

ROAST ONTARIO TURKEY

Savory apricot and brioche stuffing, sage infused jus, cranberry relish, buttermilk mashed potatoes

2013 Pinot Noir,

Tawse Winery, Niagara Peninsula, Ont.

6oz glass \$17, 9oz glass \$24, Bottle \$64

MILK STOUT BRAISED ONTARIO LAMB SHANK

Caramelized parsnips and turnips, ancient grains risotto, wilted spinach

2015 Cabernet Sauvignon, "Bravado,"

Megalomaniac, Niagara Peninsula, Ont.

6oz glass \$23, 9oz glass \$34, Bottle \$95

PUMPKIN AND RICOTTA RAVIOLI

Caramelized butternut squash and chestnuts, wilted collards, crème fraîche

2016 White Blend, "Over the Top,"

Megalomaniac, Niagara Peninsula, Ont.

6oz glass \$12, 9oz glass \$17, Bottle \$45

45 DAY AGED ALBERTA PRIME RIB OF BEEF

Roasted root vegetables, mashed potatoes, natural jus

(\$10 supplement)

2013 Merlot, "Special Select,"

Rosewood Estates, Niagara Peninsula, Ont.

6oz glass \$19, 9oz glass \$28, Bottle \$75

desserts (choice of)

WHITE CHOCOLATE AND CRANBERRY CHEESECAKE

Crumbled pistachio cookie crust, pistachio crème anglaise

SPY APPLE AND MAPLE WALNUT TART

Sour cream ice cream, toasted walnut brittle

TRADITIONAL TRIFLE

Sherry macerated fruits, Victoria sponge, custard and cream, chocolate pearls



To receive complimentary elevation, a minimum of 2 courses must be purchased per person
Prices do not include taxes or gratuities