



2018 Christmas Dinner Dance Menu

Appetizers

ESCARGOTS A LA BOURGUIGNONNE

Tenders snails in a buttery garlic sauce with a hint of white wine, served with baguettes.

SMOKED CHICKEN AND ENDIVE

Pulled smoked chicken with cucumber, carrot and radish served on tender endive.

FOREST MUSHROOM TARTLET (Vegetarian)

A crispy phyllo tulip with a mixture of oyster, cremini, portobello and shiitake mushrooms with a house-made basil pesto.

BRUSCHETTA (Vegetarian)

Grilled baguette rubbed with garlic and olive oil, covered with diced tomato, cilantro and basil and finished with Grana Padano and a drizzle of caramelized balsamic vinegar.

Soups

FRAGRANT PUMPKIN AND SWEET POTATO SOUP (Vegetarian)

A purée of pumpkin and sweet potato seasoned with winter spices of cinnamon, ginger, cloves and nutmeg and finished with roasted pumpkin seeds.

VEGETABLE SOUP (Gluten free, Vegan)

Vegetables in a light, but flavourful tomato, herb and garlic broth finished with micro greens.

Salad

CAESAR SALAD

Crisp romaine lettuce with diced bacon, shaved Grana Padano, and house made seasoned croutons finished with a drizzle of creamy garlic dressing.

CHANTERELLE AND ROASTED BEET SALAD (Gluten free, Vegetarian)

Leafy frisée with chanterelle mushrooms, caramelized roasted beets and feta cheese in a honey vinaigrette.

SPINACH SALAD WITH ROASTED SQUASH (Gluten free, Vegan)

Baby spinach with roasted butternut squash, cranberries and sunflower seeds drizzled with a balsamic vinaigrette.

Entrees

PRIME RIB (Gluten Free option available)

Classic prime rib, served with yorkshire pudding and our signature au jus, roasted rosemary potatoes, brussel sprouts and carrots.

CHICKEN OSCAR (Gluten Free)

A breast of chicken filled with roasted asparagus and blue crab, finished with a silky local Chardonnay VQA hollandaise sauce. Served with basmati rice, brussel sprouts and carrots.

SQUASH AND ROOT VEGETABLE WELLINGTONS (Vegan)

Puff pastry pockets filled with roasted garlicky butternut squash and root vegetables, drizzled with a kale pesto. Served with brussel sprouts and carrots.

TUSCAN SALMON (Gluten Free)

Grilled salmon finished with a silky cherry tomato, basil and garlic butter sauce. Served with basmati rice, brussel sprouts and carrots.

BEET AND GOAT CHEESE RAVIOLI (Vegetarian)

Tender fresh pasta pillows tossed in a garlic herb butter with baby spinach topped with a quenelle of goat cheese.

Sweets

FESTIVE TRIO

White chocolate mousse with a hint of orange liquor on a chocolate cookie / Strawberry cheesecake topped with rum-soaked fresh strawberries / Chocolate éclair filled with Bailey's pastry cream

CHEESE & FRUIT BOARD

Cheddar, swiss and blue cheeses served with juicy Bartlett pears and red grapes.

CHOCOLATE BROWNIE (Gluten Free)

Decadent chocolate brownie with fresh strawberries

