

# Christmas Menu



## STARTERS



### SUN CHOKE & LOBSTER BISQUE

CHILI OIL, CHIVE

### ROASTED BEET SALAD

WILD ARUGULA, GOAT CHEESE, HAZELNUT, CITRUS  
SEGMENTS

### CRUDO

SALMON BELLY, RADISH, PASSION FRUIT



## MAINS



### PRIME RIB

POMMES PURÉE, TAHINI HONEY GLAZED CARROTS, HORSERADISH  
CRÈME, JUS

### PORK TOMAHAWK

BRUSSELS SPROUTS, DELICATA SQUASH, BRASSED KALE, APPLE  
CIDER GASTRIQUE

### PAN SEARED SALMON

FINGERLING POTATOES, WILD MUSHROOM, WILTED SPINACH,  
SHERRY BEURRE BLANC

### BOUILLABAISSE

PRAWNS, MUSSELS, CLAMS, CRAB, SAFFRON BROTH

### TRUFFLE PASTA

FRESH LINGUINI, BLACK TRUFFLE, GRANA PADANO,  
TRUFFLE CREAM



## DESSERT



### BREAD PUDDING

VANILLA ICE CREAM, CRANBERRIES, WHITE CHOCOLATE CARAMEL  
SAUCE, WHIPPED CREAM

### CHOCOLATE MOUSSE

CHOCOLATE MOUSSE, DOUBLE FUDGE BROWNIE, PEPPERMINT  
MERINGUE COOKIES

### PRICING DETAILS:

- ADULTS: \$79
- CHILDREN (12 AND UNDER): \$45

\*A 3.5% ECO FRIENDLY CHARGE IS ADDED TO ALL BILLS TO SUPPORT OUR SUSTAINABLE INITIATIVES,  
INCLUDING THE USE OF ECO-FRIENDLY PRODUCTS, RECYCLABLES, & OUR COMPOSTING PROGRAM