

Join us in the
Aurora Restaurant

DECEMBER 23, 24 & 25

Christmas

DINNER

Smokey Butternut Squash Soup

Hints of chipotle pepper, served with a pork dumpling, garnished with sour cream & house made pesto.

Starter

OR

Roasted Caprese Salad

Cherry & roma tomatoes blistered until sweet, fresh burrata cheese on arugula, topped with house made lemon basil vinaigrette.

Appetizer

Oysters Rockefeller

An all time favourite, bacon, spinach, cream, white wine and garlic with hints of Pernod. A blend of gruyere and parmigiano cheeses baked to perfection, served with garlic bread

Poets Roast Turkey

Fresh sage, rosemary and thyme from the garden, combined with garlic, lemon zest and butter. Basted hourly until golden. Chorizo bread stuffing, mashed potatoes, pan gravy, sweet fennel baby carrots, grilled asparagus & feta cheese

Main

OR

Wild Mushroom Risotto

Vancouver Island picked mushrooms sauteed with shallots, garlic, arborio rice, cream and vegetable stock. Laced with white wine and parmesan cheese reduced to the perfect consistency, served with roast cherry tomatoes, asparagus and garlic toast.

Warm Toffee Pudding

with vanilla ice cream
and fresh berries

Dessert

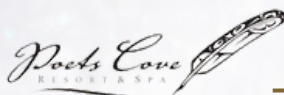
OR

Pumpkin Cheesecake

with Sambuca
creme anglaise.

\$85 ^{+tax}
per person

Reservations recommended. Limited seating.



250.629.2100