

CHRISTMAS

Menu

2025

STARTERS

Roasted Parsnip & Apple Soup

Finished with truffle oil and crispy sage.

or

Chef's Salad

Blueberries, feta cheese, sunflower seeds, rhubarb vinaigrette

PALATE CLEANSER

MAIN DISHES

Herb-Roasted Turkey Breast

Maple-Dijon glazed ham with spiced apple compote, sage pan gravy, garlic mashed potatoes, and buttered Brussels sprouts.

or

Roasted Salmon with Champagne Beurre Blanc

Served with truffled leek fondue, dill oil, and golden fingerling potatoes tossed in brown butter.

DESSERTS

Eggnog Crème Brûlée

With nutmeg sugar crust

or

Blue Crab Bread Pudding

Croissant served with brandy caramel sauce and vanilla bean gelato

\$109 PER PERSON

ADD ON:

FESTIVE COCKTAIL

Cranberry Prosecco Spritz \$15