



Happy Holidays
DECEMBER 24TH - 25TH, 2020



Appetizers

ANTIPASTO \$27

hummus & olives, prosciutto, cauliflower with tahini, house made pickles, fresh basil pesto, truffle goat cheese, crudité, grilled naan bread

MAPLE BUTTERNUT SQUASH BISQUE \$10

crème fraîche, chive oil

MEATBALLS \$15

handmade pork, beef and veal meatballs, rich tomato sauce, fresh basil, cracked pepper

SALMON TARTARE \$18

smoked & raw BC salmon, cucumber, dill, shallot, sesame, avocado, ponzu reduction

BURRATA CAPRESE \$18

burrata, heirloom and roma tomato, basil, salsa verde, white balsamic glaze, sun dried tomato pesto, chive oil, Himalayan pink salt

Entrees

SURF & TURF \$46

grilled 8oz AAA New York steak, garlic butter prawns, cajun frites, salsa verde

TURKEY DUO \$32

roasted turkey, confit turkey leg, yam mash, charred green beans, orange glazed carrots, apple apricot stuffing, port cranberry sauce, house made gravy

LINGCOD & CLAMS \$36

pan roasted BC lingcod, manila clams, sundried tomato chorizo relish, fregola, lemongrass coconut broth

CURRIED LAMB SHANK \$29

slow braised lamb shank, house blended curry spice, mango chutney, farro tabbouleh

EGGPLANT INVOLTINI \$25

roasted eggplant slices, lemon ricotta, walnut, parmesan, basil, roasted garlic tomato sauce, rosemary panko, salsa verde

Desserts

PUMPKIN TIRAMISU \$10

Kahlúa dark chocolate sauce

AFFOGATO \$9

vanilla bean gelato, JJ Bean espresso, almond biscotti

FRESH FRUIT SORBET TERRINE \$10

raspberry, kiwi, mango, raspberry gel, candied walnuts

