



Happy Holidays!

Chef du Cuisine James McCormick and his team of Chefs have created these Holiday Creations for your enjoyment.

For your Dining Pleasure, enjoy one Starter, one Entrée and one Dessert, all for \$29.95.

Your meal will be complemented with our freshly baked homeloaf, served with Black Olive Tapanade and Balsamic Vinaigrette Dip. Your Dessert will be served with your choice of Coffee or Tea.

STARTERS

Mango, Blueberry & Roast Pumpkin Seed Salad

Bitter Baby Greens tossed in fresh Mangos and Blueberries, topped with Roast Pumpkin Seeds, Grape Tomatoes and crumbled Imperial Canadian Goats Milk Cheese finished with a Cranberry & Grand Marnier Balsamic Vinaigrette.

Pine Nut, Spinach and Grilled Artichoke Salad

Organic Baby Spinach Leaves topped with Roasted Pine Nuts, Tarragon and crushed Black Pepper, scented Hearts of Artichoke, complemented with garlic fried Pumpnickel Croutons garnished with vegetable julienne, finished in a Roast Pear & Ginger Red Wine Vinaigrette.

Turkey & Wild Mushroom Chowder

Free Range Breast of Turkey sauteed with Shallots, Shitake, Oyster and Crimini Mushrooms slow simmered in a Mirepoix of fresh Vegetables finished in cream and garnished with a Bruinoise of sage.

Winter Cappelletti

Simmered in Baby Bok Choy, Zucchini, Capers, Kalamata Olives and Asparagus, infused with roast Garlic, Truffle Oil and Tandoori Spices finished in Sweet Plum Tomatoes, Fresh Basil glazed with melted Mozzarella, Cheddar and Parmesan Cheeses.

ENTRÉES

Traditional Turkey Dinner

Oven Roasted Ontario Free Range Turkey complemented with a Sage & Water Chestnut dressing served alongside roasted Garlic & caramelized Sweet Onion Mashed Potato, honey glazed Baby Carrots, Peppered Turnip and Mint infused Canberry Sauce.

Walnut & Apricot Chicken

Tender Supreme Breast of Chicken marinated in 10 year Tawny Port, fresh Ginger and Thyme, served on Saffron and fire roasted Bell Peppers Basmati Rice Pilaf finished in a Maple, Walnut and Apricot glaze, complemented with Russet and Sweet Potato Mash, sesame crusted Asparagus and snipped Baby Carrots.

Roast English Style Prime Rib

Our AAA Angus Herb crusted roast Prime Rib of Beef finished in a Natural Red Wine and Thyme Jus, complemented with a bockere of Grilled Eggplant, Bell Peppers, Spanish Onions, Zucchini Asparagus and whole Cloves of Garlic and Duchess Potatoes.

Vegetable Tower

Grilled Vegetable Tower with Goat Cheese accompanied by Roast Tomato, Broccoli and Spanish Artichoke Hearts with Glass Noodles, Asparagus and Baby Carrots.

Quilted Atlantic Salmon

Fresh Atlantic Salmon batons, woven together and marinated in Chipotle spice and White Wine, finished in a Grand Marnier and Cranberry Jus.

DESSERTS

Candy Cane Tear Drop

Raspberry, Mint and Vanilla Mousse cake topped with crumbled candy canes, garnished with Triple Sec whipped cream topped with a Baton of Solid Milk Chocolate and Raspberry Coulis.

Petit Pâté à Choux

Four Chocolate and Brandy filled Choux Roulades dusted with icing sugar finished in a Zest of Lime and Bing Cherry Compote.

Eggnog Christmousse Tree

A choice of Chocolate, Raspberry or Mango Mousse infused with Eggnog, in the classic shape of a Christmas Tree finished in Icing Sugar.