



# Happy Holidays!

## FESTIVE LUNCH MENU

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 and one Entrée for \$18.95. Your meal will be complemented with our freshly baked homeloaf, served with Black Olive Tapanade and Balsamic Vinaigrette Dip.

### 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 Pumpernickel 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 melded 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 and caramelized sweet onion mashed potato, honey glazed Baby Carrots, Peppered Turnip and Mint infused Cranberry 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 bookatere 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.