

Holiday Dinner

To Start

Smoked trout salad
Apples, cabbage, yogurt dressing
Salad bouquet, champagne vinaigrette

*Pierre Gerbais, Grains de Celles, Extra Brut
Chardonnay Pinot Noir Pinot Blanc, Celles-sur-Ources, France*
or

Wild boar pâté
Dried fruits, pistachios, cranberry aioli
Bean & mushroom salad

*Charles Casanove, "Stradivarius"
Chardonnay-Pinot Noir, Champagne, France, 2007*

Second Course

Seafood & PEI mussels pot-au-feu
Winter vegetables
Saffron tomato broth

*Pascal Janvier Sarl, "Cuvée de Silex"
Chenin Blanc, Jasnières, Loire Valley, France 2022*
or

Red beet potato soup
Vodka crème fraîche
House cured duck breast julienne

*Vols "Vols II"
Riesling, Spätlese, Saar, Germany 2021*

Main Course

Salmon rouladen
Salmon & scallop soufflé
Savoy cabbage wrapper
Creamed cabbage
Parisienne potatoes

*Mixtura "Green" Gutier Seijo Otero
Alvarinho, Melgaço, Portugal, 2020*
or

Spiced duckbreast
Maple glaze, seared duck liver
Grand Marnier demi glace
Sweet potato purée, roasted salsify

*Attanasio
Primitivo di Manduria, Salento, Puglia, Italy 2015*

Dessert

Apple almond paste crumb cake
Lebkuchen vanilla ice cream

*Heidi Schröck & Söhne, Beerenauslese
Welschriesling Pinot Blanc Furmint, Burgenland, Austria 2022*
or

Traditional German cookies
Chocolate ganache, chantilly cream

*Stift Kloster Neuburg, Eiswein
Grüner Veltliner, Niederösterreich, Austria 2018*

Dinner \$95
Wine Pairing \$50

Available on Christmas Eve, alongside our current dinner menu.
On Christmas Day this will be the only available menu.
A vegetarian option is also available.