CHRISTMAS DINNER

$135

ROASTED SQUASH VELOUTÉ

smoked paprika brown butter, pickled apple,
crisp sage



POACHED PEAR & CHEESE

golspie dairy st. oda, mustard cress,
cider vinaigrette, spiced hazelnut

WILD MUSHROOM RAVIOLI

confit garlic, wild nettle gouda frico,
mushroom jus

TURKEY

sous vide herb-roasted breast, confit leg and
savoy cabbage crépinette, pomme purée,
glazed carrots, cranberry jus

STICKY TOFFEE PUDDING

warm date pudding, dark caramel,
rum-spiked chantilly

MIGNARDISE

saskatoon berry and wild ginger macaron