



## *Christmas Banquet 2021*

*(Saturday, Christmas Day Seating from Noon until 7PM)*

### **Baklava Baked Brie**

Phyllo Wrapped Brie with Pistachios and Orange Cardamom Honey

### **Southwestern Crab Cakes**

With Spicy Remoulade and Avocado Tomatillo Sauces

### **Blood Orange Champagne Vinaigrette Salad**

*Baby Organic Greens with Blood Orange Champagne Vinaigrette, Candied Pecans, Mandarin Oranges and Goat Cheese*

### **Maple Glazed Carrots**

With Spiced Pepitas and Parsley

### **Roasted Winter Vegetables and Gala Apple Salad**

With Toasted Walnuts and Shaved Parmesan Over a Bed of Arugula and Balsamic Glaze

### **Smoked Salmon Corn Chowder**

### **Apricot Stuffed Pancetta Wrapped Pork loin**

With Green Chili, Apple and Home-Made Chorizo Stuffing and Dijon Jus Lie Sauce

### **French Onion Braised Short Rib**

Tender Braised Short Rib in a Caramelized Onion Sherry Demi-Glace  
And Gruyere Roasted Leek Au Gratin Potatoes

### **Wok Charred Organic Scottish Salmon with Cranberry Citrus Sauce**

With Wild Rice Pilaf

## **Desserts**

### **Coffee Mocha Chocolate Mousse**

### **Pumpkin Bread Pudding with Currents**

*Topped with Milligan's Bourbon Barrel Maple Sauce and Walnuts*

### **Homemade Apple Sun-Dried Cranberry Pie**

**with Pecan Streusel Topping**

### **Flour-less Chocolate Torte with Raspberry Coulis**

*(\$49.50 Per Person)*

*(\$19.50 Kids under 10)*