

Christmas Dinner Menu

108 per person

Course One

Celeriac Velouté, Seared Scallop, Green Apple

Roasted Winter Squash Salad, Spiced Pecans, Maple Vinaigrette

Course Two

Smoked Salmon Croquettes, Cauliflower, Dill Lemon Crème

Angus Beef Tartar, Asiago Cheese, Pickled Mustard Seeds, Pretzel

Course Three

Ross Down Farm Turkey, Confit Leg, Sage Stuffing, Glazed Carrots

Canadian Prime Beef Tenderloin, Truffle Pomme Purée, Buttered Beets, Madeira Jus

North Arm Farm Carrot Risotto, Lemon, Parmesan Cheese, Sous Vide Egg

Course Four

Peanut Butter Chocolate Bar, Salted Caramel Ice Cream

Gingerbread Opera Cake, Peppermint Crème Anglaise, Crispy Meringue

Includes Umbria Coffee or Selection of Zesta Teas



BY JEAN-GEORGES

Executive Chef – Ken Nakano