

HOLIDAY PRIX FIXE

\$130+ PER PERSON

OYSTERS ON ICE (GF)

Red wine vinaigrette and shaved horseradish

OR

FOIE GRAS TERRINE

With warm brioche and fig port jam

OR

BEET 3 WAY (GF) (DF) (VG)

Roasted beets, beet puree & crispy beet chips - Balsamic & beet vinaigrette

STUFFED TURKEY BREAST (GF)

With apricot & rosemary bread pudding, mash potatoes, glazed carrots, green beans and gravy

OR

VEAL TENDERLOIN (GF)

With mashed potatoes, mini carrots, haricots verts, morels and port reduction sauce

OR

BLACK TRUFFLE RISOTTO (V)

Asparagus spears, shaved black truffle and parmesan

CHOCOLATE SPHERE (V)

Hazelnut sponge, Gianduja mousse and warm honey caramel

TAKE HOME

Turkey Spice Rub

WINE PAIRING MENU AVAILABLE \$80

(DF) DAIRY FREE

(GF) GLUTEN FREE

(VG) VEGAN

(V) VEGETARIAN