

HOLIDAY LUNCH MENU

Three Course Plated Lunch | \$29 per person

First Course – Choose one

Artisan greens, blue cheese toast, pickled cranberries and pink peppercorn vinaigrette

Salad of frisée, candied walnuts and local chevre with champagne-orange vinaigrette

Leaves of baby spinach and arugula, vanilla poached pears, grana padano and pomegranate vinaigrette

Second Course – Choose one

Grilled bistro steak, roasted garlic potato purée, broccolini and merlot sauce

Herb brined breast of chicken, garlic chive dressing, maple roasted carrots and sage jus

Seared salmon filet, candied beets, toasted fennel and celery root purée

Third Course – Choose one

Flourless chocolate cake, peppermint anglaise and vanilla chantilly

Gingerbread spiced cheesecake and salted caramel

Also included: artisan bread and butter, illy caffeinated coffee, illy decaffeinated coffee, iced tea and hot tea service

Lunch Buffet | \$34 Per Person

Hearts of romaine salad with cucumbers, aged parmesan, garlic chive croutons and jw green goddess dressing

Chef's lovely soup of the season

Marinated olives, mozzarella with sun-dried tomato vinaigrette, artisan cheeses and grilled vegetables

Herb roasted chicken breast with rosemary sauce

Penne pasta with oven roasted tomatoes, spinach and truffle cream

Roasted pork loin with caramelized apples and sage

Oven roasted redskin potatoes with pearl onions

Brussels sprouts with applewood bacon

Christmas cookies

Spiced apple crumb tartlets

Chocolate pot du crème

Artisan bread and butter

Illy caffeinated coffee, illy decaffeinated coffee, iced tea and hot tea service

Minimum of 25 guests for buffets. An additional \$7 per person surcharge will apply for groups under 25 guests.

A customary 6% sales tax and 22% service charge will be added to all food and beverage prices.