



CHRISTMAS DAY MENU

Thursday, December 25, 2025 | 5 pm - 9 pm

FIRST COURSE

CHOICE OF

Seared Scallop

fennel variations, gaufrette potato chip, koji cream

Roasted Winter Vegetable Tartlet

mushroom, goat cheese, pomegranate, balsamic reduction

ENTRÉES

Pan Seared Mediterranean Sea Bass

salt spring mussels, squash miso purée, parsley veloute

or

Roast Duck

confit duck leg & shitake mushroom spring roll,
grilled vegetables, blackberry demi

Chefs Holiday Dessert

Baileys Irish Cream Tiramisu

meringue, cocoa powder

\$100 per Person, plus Tax and Gratuity