



# CHRISTMAS DAY MENU

Thursday, December 25, 2025 | 4 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