

west

4 COURSE CHRISTMAS EVE

98 PER PERSON

AMUSE BOUCHE

FIRST

ROASTED SQUASH SALAD

farmhouse chevre, gala apple, endive, pumpkin seed vinaigrette

BEEF TARTAR

capers, cornichon, smoked quails egg

KANPACHI CRUDO

citrus crème fraiche, pickled fresno, sorrel

CARMELIZED ONION SOUP

aged gruyere, black pepper crouton, sherry gastrique

SECOND

DIVER CAUGHT SCALLOPS

celeriac, maple bacon vinaigrette

PARSNIP AGNOLOTTI

mascarpone, glazed chestnuts, caramelized apple

BUTTER POACHED LOBSTER

potato gnocchi, roasted mushroom

CAVATELLI ALL AMATRICIANA

san marzano tomato, guanciale, parmesan

MAINS

HAIDA GWAII SABLEFISH

soy sake glazed, jasmine rice, gai lan, sesame

PACIFIC PROVIDER COHO SALMON

beetroot, kale, horseradish dressing

AAA BEEF TENDERLOIN

yukon gold potato puree, spinach, wild mushroom, peppercorn jus

MAPLE HILL FARMS CHICKEN

creamy polenta, swiss chard, miatake mushroom

ANCIENT GRAINS

confit turnip, heirloom carrot, roasted mushroom jus

DESSERT

TOFFEE CAKE DUO

salty honey ice cream, pecan wafer

CARAMEL APPLE TART

almond frangipane, poached apples, buttermilk ice cream

JIVARA CHOCOLATE SESAME TERRINE

almond sesame genoise, caramelized banana ice cream

PETITE FOUR
