

2022 Festive PLATED DINNER



Fresh baked buns & butter

ROASTED SQUASH SOUP

sage cream

ROASTED PEAR SALAD

spinach, candied pecans, sweet onion, Dijon maple dressing

Choose one:

STUFFED CHICKEN SUPRÊME 55

apple focaccia bread, goat cheese, cranberry thyme glaze

BRAISED BEEF SHORT RIB 60

caramelized onion, beef jus, mashed potatoes, honey glaze carrots, roasted Brussels sprouts

SOCKEYE SALMON WELLINGTON 55

puff pastry, artichoke hearts, parmesan cheese, brown Basmati rice, honey glaze carrots, roasted Brussels sprouts

VEGETABLE CURRY 40

roasted chickpeas, peppers, cauliflower, sweet potatoes, carrots, curry spices,
mango chutney, yogurt raita, brown basmati rice

NEW YORK CHEESECAKE

eggnog crème Anglaise



MINIMUM 25 PEOPLE IF BOOKED IN PRIVATE BANQUET SPACE.

All prices are exclusive of applicable taxes & gratuities. Valid until December 30, 2022. Subject to change.

Please note, since all our dishes are prepared to order, our kitchen operation may involve shared cooking and preparation areas. While we do our best to meet any dietary or allergy restrictions, we cannot guarantee that any menu item can be completely free of allergens.