



Holiday Menus 2025

2 courses \$60pp.

3 courses \$75pp.

4 courses \$85pp.

To start

Salad : Arugula, winter greens, roasted beets, citrus, pomegranate, puffed wild rice, champagne vinaigrette

OR

Soup: Celeriac, pear, ginger, thyme, shallots, creme fraiche, gruyere crisp

Entree

Protein (pick 1)

- Maple sage butter glazed turkey with gravy
 - Porchetta with orange and fennel
 - Brisket bourguignon (\$10 surcharge)

Vegetables (Pick 2)

- Brussels sprouts with mustard butter and bacon lardons
 - Roasted fennel with orange and pomegranate
 - Beurre noisette rutabaga purée
- Green beans with oyster mushrooms, garlic and thyme
 - Creamed kale gratin
- Heirloom carrots with honey and rosemary

Starches (pick 1)

- Root vegetable tian
- Celeriac pomme puree
- Gratin dauphinoise
- Wild rice, cranberry and squash pilaf

Dessert (pick 1)

- Chocolate and pear molleaux with mascarpone chantilly
 - Peppermint white chocolate creme brulee

****OR ~ Add a Presentation piece to your event: (Surcharge of \$5pp)**

Presentation piece: Gingerbread buche de Noel, pumpkin mousse and cocoa ganache
(served family style)



Happy Hour Add-On Options:

Holiday charcuterie board - Brie, St Agur, Oka, pork terrine, smoked trout rillettes, fig jam, quince preserves, winter fruit and baguette - \$15 pp.

Appetizer options:

French onion stuffed cremini mushroom - \$30/dozen

Pissaladiere - \$28/dozen

Lemon tarragon shrimp with garlic aioli - \$32/dozen

Scallion gougeres - \$26/dozen

Socca with sundried tomato and rosemary - \$26/dozen

Buckwheat crepe with smoked salmon and creme fraiche - \$32/dozen

Baked boursin potatoes - \$28/dozen



Holiday Cooking Class Menus

~ \$125pp ~

Elevated cooking experiences

1) Holiday Team Building Baking Class

Enjoy a festive holiday meal, while working together collaboratively with the chefs to put together holiday baking boxes to go. The class will start with making cookie doughs, break to eat a **holiday tourtiere dinner with maple heirloom carrots and a seasonal winter salad** (made by our chefs) and then finish baking, packaging and sampling cookies. Participants will each take home approximately **1 dozen** cookies, featuring our Chef's favourites, including:

- *Chocolate peppermint rye cookies*
- *Cardamom sugar cookies*
- *Spicy gingerbread cookies*
- *Brown Butter Financiers*
- *Pumpkin Spice Snaps*
- *Preserved Lemon Rosemary Shortbread*

2) Holiday Fusion Cooking Class

Discover delightful holiday recipes inspired by fantastic local produce and amazing international ingredients. Come together as a group to create a fun festive meal that spans from appetizers to desserts, covering every delicious course in between!

- *Lumpia with hot and sour dipping sauce (*spring rolls)*
- *Pomegranate and honey glazed duck breasts*
- *Brussel sprouts with fish sauce, lime and chili*
- *Za'atar sweet potatoes*
- *Kung pao cauliflower*
- *Eggnog Custard Tarts*

3) Retro-Classic Christmas Cooking Class

Our team has transformed some beloved traditional Christmas home recipes into exquisite restaurant-quality dishes. Join us for an enjoyable evening as we whip up a festive feast and share your favorite holiday recipes and create new cherished memories.

- *Shrimp cocktails*
- *Honeyed sweet potato, pumpkinseed and marshmallow casserole*
- *Baked holiday ham with pineapple and cherries*
- *Sage creamed corn*
- *Marmalade candied carrots*
- *Buche de Noel*