

Christmas Menu

Amuse-Bouche

FOUR COLLIE BIRDS

*smoked salmon, chive crème fraîche, dill sprig,
squid ink potato cake*

Appetizers

A PARTRIDGE IN A PEAR TREE

*caramelized pears infused with Ruby Port wine and a
touch of maple, baguette rounds, catapano chevre*

TWO TURTLE DOVES

truffle butter poached quail egg, caviar

THREE FRENCH HENS

petite coq au vin tartlets

Dinner

FIVE GOLDEN RINGS

*golden-seared Day Boat Diver scallops,
creamy polenta, pea tendrils*

SIX GEESE A LAYING

*Frisée salad, duck confit,
champagne-shallot vinaigrette*

SEVEN SWANS A SWIMMING

*pan-roasted sea bass, caperberries, lemon zest,
parsley, garlic, butter, tarragon*

EIGHT MAIDS A MILKING

*creamy risotto, caved aged parmesan, fontina,
shaved white winter truffle garnish*

NINE LADIES DANCING

*ladyfingers, brandy-whipped mascarpone,
candied orange*

Dessert

TEN LORDS A LEAPING

"King Cake" shots

ELEVEN PIPERS PIPING

*petite chocolate eclairs "piped" with vanilla
custard filling*

To Go

TWELVE DRUMMERS DRUMMING

drum kettle corn

\$175

Per Person