

# Christmas Eve & Christmas Day

## First Course

choice of

### WILD MIXED GREENS SALAD

*Honeycrisp Apple, Clothbound Cheddar and Pistachio Vinaigrette*

### CELERY ROOT VELOUTE

*Asian Pear and Toasted Hazelnuts*

### CANOE PLACE INN BAKED OYSTERS

*Spinach, Bayonne Ham, Bearnaise and Ossetra Caviar (\$35 supplement)*

## Supplemental Second Course

additional \$75 per person

### HONEYNUT SQUASH RISOTTO

*Grana Padano and Shaved White Truffles*

## Main Course

choice of

### GREEN CIRCLE HERITAGE TURKEY

*Brioche Stuffing and Natural Gravy*

### WILD KING SALMON

*Wilted Spinach and Caper Buerre Blanc*

### HALF RACK OF AUSTRALIAN LAMB

*Roasted Carrots and Spicy Yogurt  
(\$20 supplement)*

### AMERICAN WAGYU SIRLOIN

*Wild Mushrooms and Red Wine Jus  
(\$40 supplement)*

## Family Style Sides

GREEN BEANS *Toasted Almonds and Lemon Butter*

CARAMELIZED BRUSSELS SPROUTS *Smoked Bacon and Balsamic Vinegar*

BUTTERMILK WHIPPED POTATOES *Chives and Black Pepper*

BAKED MACARONI AND CHEESE *Roasted Mushrooms and Herbed Bread Crumbs*

## Desserts for the Table

TRIPLE CHOCOLATE CAKE *Raspberry coulis*

CINNAMON SUGARED BRIOCHE DOUGHNUTS *Apple Butter and Vanilla Anglaise*

SELECTION OF WARM SEASONAL COOKIES

*\$115/person. \$65/children 12 and under*