

Christmas Eve Dinner Menu 2023

TO SHARE

Local West Coast Oysters (GF)

Classic Mignonette & Cocktail Sauce

6 for 26 | 12 for 50

Kaviari Caviar

Kristal | 175 20g

Blinis/ Potato Rosti/Chives/Shallots/ Egg white/Egg yolk/Creme Fraiche

TO START

Belgioso Burrata & Marinated Beet (V)

28

Fennel, Cucumber, Arugula Pistou

Winter Greens

20

Kale, Radicchio, Pear, Caramelized Pecan,
Okanagan Goat Cheese, Balsamic Dressing

Duck Liver Parfait

28

Quince Compote and Puree, Marinated Dates, Brioche

MID-COURSE

Lobster Bisque

24

Grilled King Prawns, Fennel Soffritto

Wild Mushroom & Truffle Risotto (V)

39

Roasted Artichoke, Pecorino Romano, Dominica Fiore Olive Oil

Potato Sage Ravioli

3 pcs 18

Roasted Pine Nuts, Crispy Fried Shallots, White Wine Beurre Blanc

6 pcs 32

Add Pan Seared Scallops (3pcs) +19

Add Sautéed Prawns (3pcs) +16



(GF) Gluten Free | (V) Vegetarian

The consumption of raw oysters poses an increased risk of foodborne illness.
A cooking step is needed to eliminate potential bacteria or viral contamination.



ENTRÉES

Pan-Seared Ling Cod Filet	50
Balsamic Lentils, Butter-Melted Leeks, Potato Gnocchi	
Brioche Dumplings (V)	38
Creamy Mushrooms, Sautéed Spinach, Herbs	
Maple Glazed Brome Lake Duck Breast	58
Parsley Root, Sautéed Brussel Sprouts, Herbed Spaetzle, Jus de Canard	
Braised Boneless Lamb Shank	58
Potato Pureé, Mediterranean Vegetables, Sauce Verte	
Grilled Cache Creek Tenderloin (6 oz.)	68
Potato Pavé, Charred Broccolini, Port Wine Jus	
<i>Add Pan Seared Foie Gras +22</i>	

ENHANCEMENTS

Bacchus Truffle Pommes Frites (V) (GF)	14
Creamy Garlic Mashed Potatoes (V) (GF)	14
White Wine and Garlic Prawns (3pcs) (GF)	16
Seared Scallops (3pcs) (GF)	19
Pan-Seared Foie Gras	22
Sweet and Spicy Roasted Brussel Sprouts, Pecorino	14

Executive Chef - Stefan Hartmann



(GF) Gluten Free | (V) Vegetarian