



Christmas Eve 3 Course Menu

\$80 pp | Add Wine Pairings \$40pp | Add non-alcoholic \$35pp

FIRST COURSE

Salmon Gravlax

Cured Pacific Salmon · lemon cream · fresh dill · yuzu

Wine.Pairing.Options

Winemaker's Cut Sparkling Brut — Oliver, BC
-or- Zeno Non-Alcoholic Sparkling (NV) — Spain

MAIN COURSE

Choice.of

Roasted Turkey

Candied chestnut stuffing · Robuchon mashed potatoes
Broccolini · house gravy

Wine.Pairing.Options

Quails' Gate "Field or Flight" Pinot Noir 2023 — Oregon
-or- Zeno Non-Alcoholic Tempranillo-Cabernet Blend — Spain

— or —

Vegetarian Wellington

Roasted mushrooms · seasonal vegetables · herb jus

Wine.Pairing.Options

O'Rourke's Peak Cellars Chardonnay 2018 — Lake Country, BC
-or- DIVIN Non-Alcoholic Sauvignon Blanc — France

DESSERT

Christmas Log (Bûche de Noël)

Chocolate ganache · vanilla & chocolate whipped cream
California chili & ginger gel · white chocolate coulis

Pairing.Options

La Frenz Liqueur Muscat — Penticton, BC
-or- House-Made Nutmeg-Spiced Eggnog