

WEDNESDAY, DEC. 25

EXCLUSIVE PRIX FIXE MENU

Choice of Soup

Wild Mushroom "Cappuccino" GF Polish Christmas Soup GF

Choice of Salad

Roasted Honeycrisp Apple GF, CN

trisan greens/ dates/ goat cheese/
candied pecans/maple apple cider vinaigrette

Arugula & Roasted Butternut GF, CN
pomegranate/ apple/ feta/ Marcona almonds/
white balsamic vinaigrette

Choice of Entrée

Roasted Maple Leaf Farms Duck Breast*
duck fat charred brussels sprouts/ wild mushroom Luxardo
cherry blue cheese bread pudding/
cherry gastrique

Certified Angus Beef Rosemary Garlic Thyme Roasted Prime Rib* GF roasted garlic buttermilk mashed russets/ grilled asparagus/ au jus

Whole Grilled Lemon Herbed Bronzino* GF citrus mascarpone black truffle risotto/ lobster nage

Superior Farms Rack of Lamb* GF
ras al hanout dusted baby heirloom carrots/
slow port poached figs/ parmesan polenta cake/
fig gastrique

Choice of Dessert

Maple Crème Brûlée GF, CN fresh berries/ maple citrus macaron

Vanilla Cheesecake ^{CN} gingersnap graham streusel/ orange pomegranate gel sauce

Spiced Pumpkin Yule Log layered spiced pumpkin vanilla crème/ cinnamon cocoa/ pumpkin cake

> Red Velvet Bundt Cake cream cheese mousse

POINTE OF IEW

\$99* PER ADULT, \$59* PER CHILD (10 & UNDER)

*Price is exclusive of tax and gravity. A \$50 per person non-refundable deposit required if reservation is not cancelled/changed before Sun., December 22, 2024.