

BEARY MERRY

2023 Menu

ARTISAN BAKED BREAD ROLLS V

With whipped seasonal compound butter

TUSCAN WINTER GREENS GF DF VE V

Fig & mandarin orange vinaigrette with mandarin orange, pomegranate, watermelon radish & pumpkin seeds

HEART OF CHRISTMAS CAESAR SALAD

With crisp romaine hearts, bacon bits, parmesan and in-house croutons

SEVEN ANCIENT GRAIN SALAD V

*Roasted butternut squash, Italian parsley, sundried cranberries, apricots with Mediterranean vinaigrette.
Accompanied by feta cheese crumble*

ANTIPASTO PLATTER GF

A variety of smoked and cured meats, pickled vegetables and artisan cheese

ENTRÉE

CARVED SLOW ROASTED AAA ALBERTA BEEF GF DF

Slow roasted baron of Alberta AAA beef rubbed with fresh rosemary, garlic and an array of Chef's special spices. Served with a caramelized shallot merlot jus and creamy horseradish aioli

ROASTED TURKEY BREAST

Accompanied by turkey thigh galantine. Stone fruit SPOLUMBO'S sausage bread stuffing, Calvados turkey jus and cranberry mandarin compôte scented with ginger

RED & GREEN LENTIL SNOW WHITE CHICKPEAS DAHL GF DF VE V

Dietary request - pre-order only

Roast cauliflower branches and market vegetables

CHEF'S SELECTION OF POTATO & MARKET VEGETABLES GF V

FRESH SEASONAL FRUIT ARRANGEMENT GF DF VE V

ARRANGEMENT OF CAKES & PASTRIES

STARBUCKS SHADE GROWN COFFEE & ASSORTED TAZO TEAS