



## Christmas Table D'Hôte Dinner

### To Start....

*Choice of:*

Chef's Daily Soup Creation

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Roasted Butternut Squash Soup drizzled with crème fraiche

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Mixed greens salad with grape tomatoes, apple cider vinaigrette

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Caesar salad

Fresh Bread & Butter

### Entrée Selection

*Choice of:*

Fraser Chicken: pan seared chicken with sautéed mushrooms in a light chicken jus

\$30

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Wild Salmon: Sockeye salmon with a lemon caper sauce \$32

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8oz New York Steak: Angus beef served with a peppercorn sauce \$36

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Double Pork Chop: topped with an apple compote and red wine sauce \$31

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Asparagus Ravioli: Ricotta stuffed pasta with grilled vegetables in a rosé cream sauce \$29

### Desserts Selection

*Choice of:*

New York Cheese Cake: with raspberry coulis and fresh seasonal berries

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Tiramisu: with Espresso crème anglaise and fresh seasonal berries

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Chocolate Torte: with chocolate sauce and fresh seasonal berries

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Fresh Fruit Plate

*Freshly brewed Starbucks Coffee or assorted Tazo Teas*