



CHRISTMAS DINNER

FEAST TO-GO

FESTIVE ROYAL BRUNCH

Christmas

NEW YEAR'S EVE

DINNER

FESTIVE ROYAL BRUNCH

New Year's Day



CHRISTMAS DINNER PRIX FIXE

\$175

CHEF'S CANAPÉS

Blinis with Kaluga Caviar
Baked Camembert Crostini with Pear Compote
Tuna Tostadas with Avocado

FIRST COURSE

Selection of one:

Burrata & Truffles

Black Truffle Tapenade, Sour Dough, Pesto

Diver Scallops

Seared Scallops, Celeriac Purée, Double Smoked Bacon,
Granny Smith, Truffle Beurre Blanc

Lobster & Boston Bibb Salad

Green Goddess, Avocado, Citrus, Tomato, Radish, Pickled
Shallots, Tobiko

MAIN COURSE

Selection of one:

Agnolotti al Bianco

White Truffle, Chestnut, Sage, Brown Butter Sauce

Mafalda Crab Pasta

Saffron Cream Sauce, Red Crab, Oven Dried Cherry
Tomatoes, Fresh Herbs and Pangrattato

Organic Turkey Pot Pie

Ontario Organic Turkey Pot Pie with Wild Mushrooms,
Thyme, Peas, topped with Fresh Truffles.
Served with Yukon Gold Mash Potatoes, Maple Glazed Baby
Carrots topped with Hazelnuts

Beef wellington

Filet Mignon, Potato Purée, Baby Root Vegetables, and
Truffle Jus

DESSERTS

Selection of two:

Petite Bûche de Noël

Spiced Cake, Vanilla Ganache, White Chocolate,
Gingerbread Crumble

Mont Blanc

White Chocolate Crèmeux, Cassis Coulis, Chestnut Cream

Reserve Now



FEAST TO-GO

Whole Roasted Local Organic Turkey

Rosemary and Sage Brined Turkey
Roasted Brussels Sprout with Double Smoked Bacon
Buttermilk & Parmesan Mashed Potatoes
Maple Caramelized Heirloom Carrot
Hazelnut Crumble
Roasted Acorn Squash
Rosemary Focaccia Stuffing
Cranberry Sauce & Turkey Gravy

Served with Apple Crumble and Vanilla Ice Cream

350

ADD ONS

(4-6 People)

Lobster Mac & Cheese

Gruyere & Sharp Canadian Cheddar Béchamel Sauce,
Shell Pasta, Canadian Lobster, Chives, Breadcrumbs

110

Chef's Signature Salad

Organic Field Greens, Red Chicory, Roasted
Baby Beets, Citrus Segments, Goat Cheese,
Spiced Candied Pecans, Mustard &
Champagne Vinegar Dressing

55

The Vegetarian Lasagna

Portobello Mushroom Ragu Made with San
Marzano Tomatoes and Italian Red Wine,
Mozzarella, Truffle & Parmesan Béchamel,
Basil, Ricotta, In-house Stretched Pasta

90

Order Now



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Christmas

115

COLD CHEF'S SELECTIONS

Fresh Fruits Selection, Freshly Baked French
Viennoiseries, Bircher Muesli, Mini Smoothies, Greek
Yogurt Parfait, Mango and Coconut Chia Pudding

HOT CHEF'S SELECTIONS

Organic Turkey Gravy,
Cranberry Sauce
Mashed Potatoes
Roasted Root Vegetables
Prime Rib Roast with Gravy and Yorkshire Pudding
Wild Mushroom Risotto Live Station

FOR THE TABLE

Seafood Plate

Oysters, Shrimp Cocktail, Crab, Mussels

SIGNATURE ENTRÉE

Choice of one:

Lobster Benedict

with Sauce Béarnaise, Roasted Fingerlings,
House Greens

Chicken & Waffle

Savory Cheddar & Chive Waffle, Truffle Honey,
House Greens

Mushroom & Truffle Organic

Egg Omelet

Brie Cheese, Parmesan Potatoes, House Greens

FESTIVE DESSERT

*Prices are not inclusive of tax and gratuity. Before placing your order, please
inform your server of any food allergies or dietary restrictions.*

Reserve Now



NEW YEAR'S EVE DINNER

\$250

AMUSE BOUCHE

Chef Seasonal Inspiration
paired with Festive Cocktail

FIRST COURSE

Selection of one:

Organic Bib Salad

Boston Bib Lettuce, Citrus, Radish, Granny Smith
Apple, Candied Walnuts, Roquefort

Hudson Valley Foie Gras Terrine

Beets, Maple Gelée, Toast

Burrata & Truffles

Black Truffle Tapenade, Sour Dough, Pesto,
Roasted Tomatoes

MAIN COURSE

Selection of one:

Lobster

Lobster Tail, Seared Gnocchi, Pea Purée, Caviar
Beurre Blanc, White Truffle

Beef Wellington

Truffle Jus, Potato Purée, Baby Root Vegetables

White Truffle Risotto

12-month Parmesan, White Wine, Alba White
Truffle, Parmesan Tuile

DESSERTS

Selection of one:

Mont Blanc Tart

Vanilla Sponge, Cassis Curd, Chestnut Cream,
Bourbon Chantilly

Raspberry Pistachio Mille-Feuille

Vanilla Chantilly, Raspberry Curd, Pistachio Cream

Festive Petit Four

ADD ONS

Kaluga Caviar \$175

Traditional Accoutrements, Blinis

Shrimp Cocktail and Oyster \$70

½ Dozen, Mignonette, Cocktail Sauce

Reserve Now



NEW YEAR'S EVE DINNER

\$395

CHEFS CANAPÉS

Blinis & Caviar, Avocado & Crab Tostada, Beet & Goat Cheese, Torched Brie & Pear
Bread & Whipped Butter

FOR THE TABLE

Seafood Platter
Scallop Crudo, Tuna Sashimi, Shrimp Cocktail
Classic Accompaniment

FIRST COURSE

Selection of one:

Organic Bib Salad
Boston Lettuce, Citrus, Radish, Apple, Candied Walnuts, Roquefort

Hudson Valley Foie Gras Terrine
Beets, Maple Gelée

Burrata & Truffles
Black Truffle Tapenade, Sour Dough, Pesto, Roasted Tomatoes

SECOND COURSE

Selection of one:

Wagyu Short Rib Ravioli
Beef Reduction, Pine Nuts, Salsa Toscana

Seared Scallops
Lentils, King oyster, Celeriac Purée, Kaluga Caviar Sauce

White Truffle Risotto
12-month Parmesan, White Wine, Alba White Truffle, Parm Tuile

THIRD COURSE

Selection of one:

Lobster
Lobster Tail, Seared Gnocchi, Pea Puree, Caviar Beurre Blanc, White Truffle

Beef Wellington
Truffle Jus, Potato Puree, Baby Root Vegetables

Roasted Courgette
Zucchini, Saffron Coconut Curry, Crispy Quinoa, Zucchini Noodles

DESSERTS

Selection of one:

Sweet Dessert Table
Chefs' Creation

Cheese Table
Local & Imported Cheeses, Crackers, Breads, Fruits, Nuts, Honey

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Yogurt Parfait, Mango and Coconut Chia Pudding

HOT CHEF'S SELECTIONS

Organic Turkey Gravy,
Cranberry Sauce
Mashed Potatoes
Roasted Root Vegetables
Prime Rib Roast with Gravy and Yorkshire Pudding
Wild Mushroom Risotto Live Station

FOR THE TABLE

Seafood Plate
Oysters, Shrimp Cocktail, Crab, Mussels

SIGNATURE ENTRÉE

Choice of one:

Lobster Benedict
with Sauce Béarnaise, Roasted Fingerlings,
House Greens

Chicken & Waffle
Savory Cheddar & Chive Waffle, Truffle Honey,
House Greens

**Mushroom & Truffle Organic
Egg Omelet**
Brie Cheese, Parmesan Potatoes, House Greens

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