CHRISTMAS MENU

2021 —

4 course meal - \$80 per person

APPETIZER

CRMR CHARCUTERIE BOARD

air dried bison, elk salami, cave aged oka cheese, mustard melons, pumpernickel toast

OR

BUTTERNUT SQUASH SOUP

crisp apple, crème fresh, toasted pumpkin seeds

SECOND

ROASTED & GLAZED BEETS

fresh dill, white balsamic, chevre, candied pecans, toasted mustard seeds

OR

SMOKED TROUT & CRAB CAKE

citrus aioli, black pepper gastrique, baby kale

ENTRÉE

ROASTED DUCK BREAST

wild mushroom risotto, caramelized root vegetables, port & saskatoon berry reduction

OR

PAN ROASTED SABLEFISH

PEI mussels, bouillabaisse broth, fingerling potatoes, grilled peppers, urchin roe butter

OR

BEEF TENDERLOIN WELLINGTON

scallion mash potatoes, charred baby carrots, mushroom duxelles, merlot demi glaze

- Vegetarian option available upon request -

DESSERT

MOLTEN CHOCOLATE CAKE

bourbon cherries, chantilly cream

OR

SALTED CARAMEL RICE PUDDING

fresh berries, toasted pistachio

FOOD + DRINK

CHRISTMAS MENU - 2021 -



PROW [noun] /prou/