

(Menus subject to Availability)

Seasons Greetings & Happy Holidays 2018

Lobster Bisque

Laced with Armagnac cream

Four Raw Oysters

Kusshi iced on the half shell with a champagne vinaigrette

Seafood Antipasto

Smoked salmon, salmon tartar, brandade with olives, chilled prawns

Chevre baked in Filo

Pistachio goat's cheese baklava on sliced beets with delicate greens

Mushroom Salad

Delicate greens, sesame vinaigrette, shoestring potatoes



Dungeness Crab Cake

Sweet pepper aioli & mixed greens

Mussels

Steamed with garlic, white wine, parsley & butter

Tartar of Filet Mignon

Extra virgin olive oil, dijon mustard, capers & parmesan

Seared scallop & Pork Belly

Ancho chili sauce & cilantro oil

Seafood Antipasto

prawns, ahi tataki, poke, brandade, salmon tartar



Roasted Free Range Turkey

savoury apple stuffing, cranberry orange chutney

Elk Steak

fig puree, gnocchi, foie gras butter with cognac demi glace

Sablefish

porcini dusted with lobster risotto

Seafood Trio

grilled salmon, prawns & rare ahi tuna

Filet Mignon

6oz choice of herb butter or peppercorn sauce

ADD half Atlantic Lobster \$25



Linzer Torte

Milk chocolate ice cream

Christmas Sticky Toffee Pudding

Vanilla ice cream & eggnog crème anglaise

White Chocolate Crème Brulee

Flourless Almond Chocolate Cake

House made ice cream

\$150.00 per adult \$100.00 per child (12 and under) plus taxes

A gratuity of 18% will be added to tables of 6 and more

First Night 2018 New Years Eve

Kampachi Crudo

sea salt, micro greens, extra virgin olive oil

Lobster Bisque

laced with Armagnac cream

Half Dozen Kusshi Oysters

iced on the half shell with a champagne mignonette

Mussels

Steamed, garlic, shallots, parsley, cream

Blue Cheese Iceberg Salad

grilled pear & warm pancetta

Dungeness Crab Cakes

Sweet pepper aioli

Chevre baked in Filo

pistachio crusted goat's cheese, rosemary honey with delicate greens

Tartar of Filet Mignon

dijon mustard, capers, parmesan toast points

Venison Medallions

crispy potato confit, porcini cream sauce

Seafood Antipasto

smoked salmon, salmon tartar, chilled prawns, brandade with marinated olives

Scallops and Roasted Pork Belly

ancho chili sauce, cilantro oil

Elk Steak

fig puree, foie gras butter, potato gnocchi

Sablefish

porcini dusted, wild mushroom risotto, truffle beurre blanc

Trio of Seafood: Lobster, Salmon & Prawns

lemon beurre blanc,,lobster mashed potatoes

Rack of Lamb

red wine demi glaze sauce, scallop potatoes

Filet Mignon

herb or gorgonzola butter or peppercorn sauce

Add a half Atlantic lobster \$25.00

SIDES :

Lobster Mashed Potatoes \$16.00

Caviar, Sunshine Coast 12 grams limited quantity \$50.00

Grilled Asparagus \$12.00 Wild Mushroom Risotto \$12.00

Sticky Toffee Pudding

house made vanilla ice cream, bourbon crème anglaise

Flourless Almond Chocolate Cake

chocolate sorbet, fresh raspberries

Lemon Tart

Sour cherry sorbet, white chocolate, pistachio, cranberry tile

\$175.00 per person \$100.00 per child(12 and under) + taxes

A gratuity of 18% will be added to tables of 6 and more