

Merry Christmas 2022

December 24th & 25th

*

Lobster Bisque Armagnac cream

Caesar Salad roasted garlic crouton, shaved parmesan

Six Raw Oysters iced Champagne mignonette or tomato salsa

Spiced Fried Cauliflower hummus, pistachio dukkha, pickled lemon, parsley oil

Charcuterie Plate assorted cured meats and cheeses, olives, cornichons, mustard, toast points

**

Mussels Chef's creation

Seared Scallops house bacon, granny smith apple, butternut squash puree, brown butter

Dungeness Crab Cakes creole lobster sauce

Fennel & Arugula Salad walnut, parmesan, lemon vinaigrette

Seared Foie Gras toasted brioche, sweet and sour cherry mustard

Beef Tenderloin Tartar extra virgin olive oil, Dijon mustard, capers, cornichons, toast points

Roasted Free Range Turkey apple and pecan stuffing, cranberry orange chutney

Rimrock Seafood Trio Chef's choice

Sable Fish porcini crusted, truffle beurre blanc, chanterelle risotto

Half Lobster butter poached, prawns, lobster mashed potato, pickled lemon, arugula

Ahi Tuna grilled rare, tomato roasted pepper confit, olives and capers

Filet Mignon 6 oz grilled, asparagus, mushroom crostini, sauce béarnaise

Elk Steak red wine demi, porcini mushroom cream sauce, spätzle

Mixed Grill filet mignon, lamb chop, venison, sauce béarnaise

Christmas Sticky Toffee Pudding house made vanilla ice cream, eggnog crème anglaise

Flourless Almond Chocolate Cake raspberry coulis, house made vanilla ice cream

Pumpkin Cheesecake cranberry coulis, cinnamon ginger pumpkin seed tuile

Pavlova fresh fruit, passion fruit cream

\$195.00 per adult \$110.00 per child (15 and under) plus taxes

Subject to change

Happy First Night 2022

*

Lobster Bisque Armagnac cream

Caesar Salad roasted garlic crouton, shaved parmesan

Six Raw Oysters iced Champagne mignonette or tomato salsa

Mussels garlic, shallot, cream, white wine, parsley

Seafood Antipasto albacore poke, ceviche, chilled prawns, seafood brandade

Spiced Fried Cauliflower hummus, pistachio dukkha, pickled lemon, parsley oil

**

Seared Scallops house bacon, granny smith apple, butternut squash puree, brown butter

Smoked Salmon potato rosti, tobiko, crème fraiche

Dungeness Crab Cakes creole lobster sauce

Maple Roasted Beet Salad gorgonzola, spiced nuts

Mushroom Salad delicate greens, sesame vinaigrette, shoestring potato

Beef Tenderloin Tartar extra virgin olive oil, Dijon mustard, capers, cornichons, toast points

Seafood Trio Salmon lemon- beurre blanc, Himachi/spinach gomaе, Prawns/romesco sauce

Half Lobster prawns, butter poached, lobster mashed potato, pickled lemon, arugula

Ahi Tuna grilled rare, roasted tomato, pepper confit, olives and capers

Rack of Lamb roasted, herb Provencal, garlic mashed potato, red wine demi

Filet Mignon 6 oz gorgonzola or herb butter or peppercorn sauce

Elk Steak red wine demi, porcini mushroom cream sauce, spätzle

Mixed Grill filet mignon, lamb chop, venison, sauce béarnaise

Sticky Toffee Pudding house made vanilla ice cream

Flourless Almond Chocolate Cake house made vanilla ice cream, raspberry coulis

Cheesecake cherry compote

Pavlova fresh fruit, passion fruit cream

\$195.00 per adult \$110.00 per child (15 and under) plus taxes

Subject to change