

showcase

R E S T A U R A N T & B A R

CHRISTMAS EVE DINNER

DECEMBER 24TH, 2017

\$62 | PER PERSON

RESERVATIONS 5PM ONWARDS

FIRST COURSE

Kale + Quinoa Salad

baby kale, pumpkin seed vinaigrette, goat cheese, almonds, tomatoes

Tuna Crudo

charred orange, chilies, grilled sourdough, arugula

Celeriac Potato Soup

sage, caramelized onions

ENTRÉE

Arctic Char

brown butter spaetzle, cauliflower miso puree, gai lan

Roast Turkey

pear and sage stuffing, whipped potatoes, cranberry gel

Grilled Rib Eye

braised greens, smashed young potato, bourbon jus, market vegetables

Ricotta Gnocchi

eggplant puree, kale, oregano oil, blistered grape tomato

DESSERT

Mulled Wine Poached Pear

eggnog, sabayon, almond crumb

Chocolate Hazelnut and Bailey's Cake

praline creameux

Coconut Milk Ice Cream

fresh berries, mint

**gluten-free/vegan*

\$20 CHILDREN 5 – 10

CHILDREN UNDER 5 COMPLIMENTARY

Includes freshly brewed Starbucks coffee and Tazo tea