showcase
RESTAURANT & BAR

# CHRISTMAS DAY
## 3 COURSE DINNER MENU

DECEMBER 25, 2026 | 4:30PM - 9:00PM

$95 per person

**HOUSE SOURDOUGH & HERB BUTTER**

## *Starters*

CHOICE OF ONE

**PEAR + ENDIVE**
SALT SPRING ISLAND BLUE CHEESE
PECANS, CELERY, WATERCRESS
MAPLE DIJON DRESSING

**CELERIAC + APPLE VELOUTE**
WARM DUNGENESS CRAB SALAD
TARRAGON OIL, FENNEL, LEMON

**GRAVLAX STEELHEAD SALMON**
ORANGE, SHALLOT, DILL, CRÈME FRAICHE
IKURA ROE, RYE CRISP

## *Entrée*

CHOICE OF ONE

**TRADITIONAL ROAST TURKEY**
ROASTED TURKEY BREAST, CONFIT LEG
GARLIC CARROTS, BRIOCHE DRESSING
WHIPPED POTATO, CRANBERRY, PAN GRAVY

**BRAISED FLAT IRON + PRAWN SCAMPI**
CREAMED POTATO, SWEET ONION
BROCCOLINI, PEPPERCORN JUS

**POTATO GNOCCHI**
BROWN BUTTER, ROMESCO
ROASTED CHESTNUTS, BRUSSELS SPROUT
CRANBERRY, SAGE, PARMESAN FOAM

## *Dessert*

CHOICE OF ONE

**GINGERBREAD OPERA**
ESPRESSO GANACHE, EGGNOG ANGLAISE

**HOUSE-MADE SORBET AND ICE CREAM**

*A Culinary Creation by Chef Edward Antejos & His Team.*
*Automatic 18% gratuity will be applied.*