

Heritage Farmhouse Christmas

with
Fielding Estate Winery

RAW VEGETABLE SALAD

Chiffonade of Locale Kale, Julienne of Winter Veg,
Dry Cranberry, Sunflower Seeds, Leek Vinaigrette

BOUILLABAISSÉ

East Coast Lobster & Mussels,
Great Lakes Fish, Citrus Oil, Chives

ROULADE OF TURKEY

Confit Turkey Leg, Celery Root Purée,
Maple Spaghetti Squash, Cranberry Drizzle

CHEESE

Grouping of Ontario and Quebec Cheese,
Grimo Walnut Sourdough Crostini,
Duc Farm Preserved Apricots and Peaches

CHRISTMAS CAKE

Spiced Crème Anglaise, Clementine Glaze

JAMIE KENNEDY C.M. - Executive Chef
JAY JACKSON - Chef de Cuisine