



Christmas Dinner

Let Christmas unfold with culinary enchantment. Savour dishes infused with seasonal magic, festive joy, and signature flair.

\$145 PER PERSON



FIRST COURSE | *Choice of one*

ROASTED CHESTNUT SOUP

Ontario Quince Mostarda | Roasted & Grated Chestnut | Buckwheat Tuile | Crème Fraîche

FENNEL AND CHICORY SALAD (P, GF)

Lennox Farms Fennel | Top Farms Radicchio | Pork Lardo | Winter Citrus | Pork Crackling | Aged Balsamic

SECOND COURSE | *Choice of one*

CROWN STUFFED PASTA

Lennox Farms Smoked Potato-Stuffed Pasta | Fogo Island Shrimp | Bay Scallops | Lobster & Saffron Beurre Blanc

LION'S MANE MUSHROOM RISOTTO

100 km Roasted Lion's Mane Mushrooms | Spelt Risotto | Porcini | Canadian Wild Mushrooms | Herb Pangrattato | Taleggio Fonduta

THIRD COURSE | *Choice of one*

VENISON SADDLE

Black Pudding | Top Tomato Farm Endive | Hillside Garden Farms Parsnip | Winter Truffle | Espresso Jus

BLACK COD

Butter-Poached Black Cod | Fish Skin Crackling | Trout Roe | Tobiko | Citrus Pearls | Wilted Spinach | Hewitt's Dairy Buttermilk Dressing

DESSERT | *Choice of one*

BÛCHE DE NOËL (N)

Dark Chocolate Mousse | Tonka Bean Crèmeux | Chocolate & Almond Crumble

EGGNOG DULCEY MOUSSE (N)

Gingerbread Cake | Pistachio Crumble | Kalamansi Caramel



V - Vegetarian | N - Contains Nuts | A - Contains Alcohol | P - Pork

All prices are exclusive of service charge, tax and gratuity.

Please let our colleagues know if you have any food allergy or special dietary requirement.

Our produce and cuisine is "Rooted in Nature", featuring the finest local and seasonal ingredients. 🌱

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