

Happy Holidays

PRIX FIXE MENU

\$110 per person

FIRST COURSE

WARM BEET & APPLE SALAD ^{GF}
fermented soy bean, Haltwhistle chèvre, almond

ROASTED SCALLOPS ^{GF}
bacon & prawn XO sauce, radish, everything crumble

BEEF TENDERLOIN TARTARE
shiso mayo, seabuckthorn, shishito pepper, chicory, sumac cracker

MAIN COURSE

POTATO & PARMESAN CRUSTED CHICKEN BREAST ^{GF}
chicken & masa croquette, buttered carrot, confit potatoes, brown butter jus

BLACK OLIVE CRUSTED LING COD ^{GF}
caper, brandade, wilted greens

ROASTED DUCK BREAST ^{GF}
celeriac, apple & chestnut duck terrine, spruce cabernet vinaigrette

6OZ BRANT LAKE WAGYU BAVETTE ^{GF} *
pomme dauphine, Haltwhistle fondue, wild mushrooms, beef peppercorn jus

DESSERT

CHOCOLATE CRÉMEUX ^{GF}
chai spiced fruit, nut crumb

LEMON TART
lemon curd, cranberry, meringue, vanilla

GINGERBREAD
pound cake, caramel panna cotta, pistachio tuile

THE Courtney Room

Happy Holidays

FAMILY-STYLE MENU

\$110 per person

TO SHARE

HOUSEMADE FOCCACIA

squash & chickpea dip

WARM BEET & APPLE SALAD ^{GF}

fermented soy bean, Haltwhistle chèvre, almond

SEAFOOD SELECTION ^{GF}

fresh shucked oysters, kampachi crudo, brandade, crab fritters

SLOW BAKED LING COD ^{GF}

brandade, sea buckthorn & shellfish emulsion

BRANT LAKE WAGYU BEEF BAVETTE ^{GF}

peppercorn jus

ROASTED WINTER SQUASH ^{GF}

Haltwhistle cheese, chili, pomegranate, herbs

CONFIT POTATOES ^{GF}

oyster mushroom, bacon & herb vinaigrette

WILTED WINTER GREENS ^{GF}

chestnut, brown butter & chili vinaigrette

CHOCOLATE CRÉMEUX ^{GF}

chai spiced fruit, nut crumb

LEMON TART

lemon curd, cranberry, meringue, vanilla

GINGERBREAD

pound cake, caramel panna cotta, pistachio tuile

THE Courtney Room

Holidays 2021