

# happy holidays

TCR FOCCACIA  
house cultured butter

## to start

BEET & CHICORY SALAD <sup>GF, VG</sup>  
everything crumble, confit orange,  
elderflower vinaigrette, basil

OR

KALE & BURRATA SALAD <sup>GF</sup>  
white anchovy, Reggiano, confit garlic vinaigrette,  
chili, lemon

OR

ROASTED HOKKAIDO SCALLOP <sup>GF</sup>  
celeriac purée, poached apple, sumac nori crumble

OR

WAGYU BEEF CARPACCIO <sup>GF</sup>  
pickled shiitake, kosho aioli, crispy duck fat rösti

## main course

ROASTED TURKEY BREAST <sup>GF</sup>  
duck confit, potato & buckwheat stuffing, brussel sprouts,  
huckleberry jus, roasted garlic emulsion

OR

SLOW COOKED B.C. SABLEFISH <sup>GF</sup>  
Dungeness crab risotto, wild mushroom, truffle, lemon, chili

OR

LAMB SADDLE CREPINETTE <sup>GF</sup>  
birch glazed carrots, chicory, oregon grape jus, chickpea  
fritters, aromatic green curry

OR

FILET <sup>OF</sup> ALBERTA BEEF TENDERLOIN <sup>GF</sup>  
pomme purée, wild mushroom, hearty greens,  
caramelized onion jam, bordelaise

OR

BIRCH GLAZED WINTER SQUASH <sup>GF, VG</sup>  
za'atar, cashew, tofu 'fried rice', Oregon,  
ras el hanout emulsion

## sweet

WHISKY CHIBOUST  
lapsang souchong infused chocolate cigar

OR

APPLE PÂVÉ <sup>GF</sup>  
vanilla crèmeux, caramel

DECEMBER 25<sup>TH</sup>, 2024

\$170 PER PERSON

*THE Courtney Room*

GF = GLUTEN FREE

V = VEGETARIAN

VG = VEGAN