



FIRST COURSE

Spiced Butternut Squahs Bisque Warm Roasted Brussel Sprout Salad with Birch Syrup Vinaigrette & Honey Almond Granola

SECOND COURSE

(CHOICE OF ONE:)

Confit Duck Leg

with Lemon Thyme Risotto and Saskatoon Berry Gatrique

Alberta Roast Striploin

with Buttermilk Potato Cake, Chefs Seasonal Vegetable and Red Wine Demi-Glace **HQ Christmas Turkey**

with Stuffing Cake, Chefs Seasonal Vegetable Turkey Demi-Glace and Housemade Cranberry Jelly

THIRD COURSE

Burnt Lemon Tart