



APPETIZER

CRAB ARANCINI

arborio, fior di latte, peperoncini marinara, lemon

UKRANIAN BORSCHT SOUP *(v, available gf)*

island red beets, cabbage, root vegetables, creme fraiche, garlic toast

ENTREE

LAMB SHANK *(gf)*

warm spice braised, pomme aligot, green beans, almond crust, fig jus, apricot preserve

ROASTED TURKEY

holiday brine, mashed potato, crispy brussels, duck fat stuffing, cranberry sauce, turkey gravy

MUSHROOM STROGANOFF *(available gf)*

*wild + tame mushrooms, caramelized onions, porcini cream sauce,
truffle essence, salt spring island goat cheese*

DESSERT

ESPRESSO MASCARPONE CHEESECAKE

ny style, Baileys crème anglaise, mascarpone chantilly

COCOFINO CHOCOLATE TORTE *(v, df, gf)*

cherries jubilee, maple hazelnut praline

FOR THE TABLE \$20

CHEESE BOARD *(2ppl)*

*3 selections, house preserves, raincoat crisps, crunchy mustard
(optional)*