

# CHRISTMAS *Eve*

## FONDUE EXPERIENCE

### BREADS & SOUP

#### **Milk Buns & Lavosh (V)**

roasted garlic and truffle butter

#### **Mushroom Cappuccino Soup (V)**

porcini velouté, truffle crème fraîche, parmesan crisp, leek ash

### TRADITIONAL FONDUE

YOUR CHOICE OF:

#### **Classic Fondue (V)**

emmental & gruyere, white wine

OR

#### **Lobster Fondue**

poached lobster, smoked gruyere, white wine, baguette, pretzel, baby potatoes, grapes, apples, baby carrots, cauliflower, cornichons

### ENTRÉE

YOUR CHOICE OF:

#### **Certified Angus Beef Herb & Pepper Beef Tenderloin (4oz) (GF)**

whipped potato & sweet onion fondue, porcini & red wine mushroom ragout, glazed carrots with ginger and honey, bone marrow jus, chimichurri

OR

#### **Roasted Festive Turkey**

whipped mashed potatoes, savory bread stuffing, cranberry sauce, maple roasted root vegetables, brussels sprout, pan gravy

OR

#### **Mushroom and Chestnut Wellington (V)**

puff pastry, sauteed spinach, celeriac puree, red wine reduction

### CHOCOLATE FONDUE

YOUR CHOICE OF:

#### **Merry Mint**

OR

#### **Milk Chocolate**

served with:

pumpkin spice cake, stollens, marshmallow, strawberries

*Please enjoy a complimentary glass of mulled wine.*

(V) - VEGETARIAN (GF) - GLUTEN-FREE

129 PER PERSON