

IN ROOM DINING

DECEMBER 24 & 25

Available from 5:00pm to 10:00pm
3-course, \$80 per person

APPETIZER *made in-house*

HOLIDAY SPICED PARSNIP SOUP (V/GF)

roasted apples, ginger-infused cream

ROSEMARY POACHED PEAR SALAD (V/GF/N)

delicata squash, whipped ricotta, hazelnut, apple cider vinaigrette

ENTRÉE *Fin-house*

ROASTED FRASER VALLEY TURKEY

carved breast & leg, herb bread stuffing, yukon gold potato, maple butter glazed root vegetables, brussel sprouts, classic turkey gravy, cranberry chutney

WINTER PACIFIC SABLEFISH (GF)

seared pacific sablefish, yukon gold pomme purée, roasted forest mushroom, melted leeks, haricot verts, citrus brown butter

DESSERT

SPICED GINGERBREAD CAKE (V/N)

warm butterscotch sauce, candied pecans, chantilly cream

SOMMELIER SELECTION

SPARKLING

MOËT & CHANDON,

Brut Imperial, Epernay, Champagne, France 190

DOM PÉRIGNON,

Brut Rosé, Epernay, Champagne, France 999

POMMERY, REIMS, ROSÉ, BRUT, NV 200

WHITES

CHARDONNAY, FOOL'S MATE, CHECKMATE,

Oliver, BC, 2019 210

SAUVIGNON BLANC, LOVEBLOCK,

Marlborough, New Zealand, 2021 129

CHARDONNAY, PULIGNY-MONTRACHET,

Jean-Claude Ramonet, Burgundy 2020 345

REDS

PINOT NOIR, SIMES VINEYARD, MARTIN'S LANE,

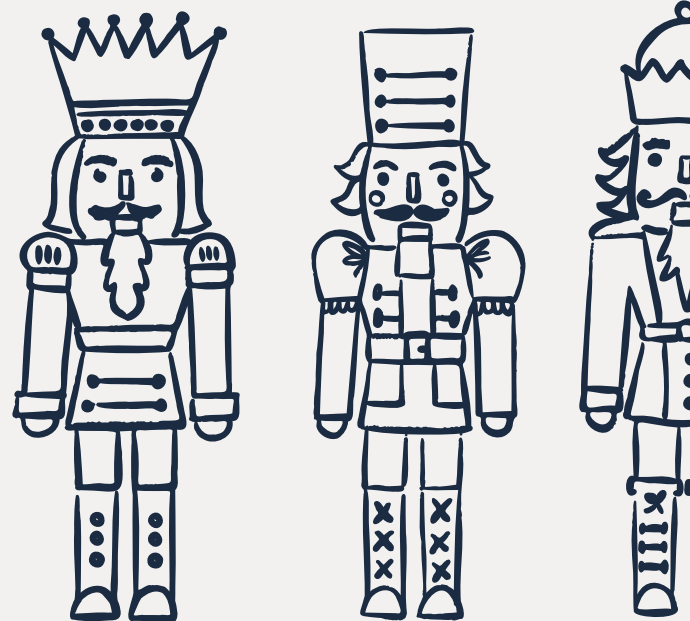
Okanagan Valley, BC, 2018 225

SANGIOVESE/CABERNET, TIGNANELLO,

Antinori, Tuscany, 2019 449

CABERNET FRANC/MERLOT, SUGARLOAF MOUNTAIN, BEVAN CELLARS,

Napa Valley, California 2018 740



(V) - Vegetarian

(VE) - Vegan

(VE*) - Vegan With Modifications

(P) - Contains Pork

(N) - Contains Nuts

(GF) - Gluten Friendly

TO ORDER ITEMS FROM THIS MENU, DIAL 5571

Please note that a \$6.00 hotel delivery charge, applicable taxes and an 18% gratuity will be added to your bill automatically.

Proudly serving locally sourced artisan ingredients & sustainably certified seafood, teas and coffee.