

To order
items
from this
menu,
dial 5571

FESTIVE MENU

December 24 & 25, 5:30pm to 9:30pm,
3 courses, \$85 per person

APPETIZER

Truffle Mushroom Soup (V/GF)
Puffed grains, whipped Parmesan cream, truffle

or

Rosemary Poached Pears & Delicata Squash Salad (V/GF/N)
Burrata cheese, hazelnuts, smoked sherry vinaigrette

ENTRÉE

Roasted Fraser Valley Turkey
Carved breast & leg, herb bread stuffing,
Yukon Gold potato, maple butter-glazed root vegetables,
brussels sprouts, classic gravy, cranberry chutney

or

Miso-Glazed Sablefish (GF)
Crispy rice crust, nori powder, braised sui choi, edamame,
daikon, white dashi shoyu

DESSERT

Eggnog Bavaroise
Gingersnap crumble, brandy Chantilly cream

HOLIDAY COCKTAILS

Spiked Eggnog, 23
VS cognac, spiced rum, house-made eggnog, nutmeg

West Coast Mulled Wine, 23
Pinot Noir, brandy, port, dates, winter spices

Hot Buttered Rum, 23
Rum, buttered brown sugar, spices, hot water



SOMMELIER SELECTION

SPARKLING

Moët & Chandon, 190
Brut Imperial, Epernay, Champagne, France

Pommery, Reims, Rosé, Brut, NV, 200

Dom Pérignon, 999
Brut Rosé, Epernay, Champagne, France

WHITE

Sauvignon Blanc, Loveblock, 129
Marlborough, New Zealand, 2021

Chardonnay, Fool's Mate, Checkmate, 210
Oliver, BC, 2019

Chardonnay, Puligny-Montrachet, 345
Jean-Claude Ramonet, Burgundy 2020

RED

Cabernet Sauvignon, Decoy, Duckhorn Vineyards, 108
Saint Helena, California, 2021

Sangiovese/Cabernet, Tignanello, 449
Antinori, Tuscany, 2019

**Cabernet Franc/Merlot, Sugarloaf Mountain,
Bevan Cellars, 740**
Napa Valley, California 2018

(V) - Vegetarian

(VE) - Vegan

(VE*) - Vegan with modifications

(P) - Contains pork

(N) - Contains nuts

(GF) - Gluten-friendly

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 and
sustainably certified seafood, teas and coffee.

IN-ROOM DINING



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NEW YEAR'S EVE MENU

December 31, 5:30pm to 9:30pm,
3 courses, \$95 per person

APPETIZER

Maple Spiced Parsnip Soup (V/GF/N)

Roasted apples, toasted pecans, ginger-infused cream

or

Canadian Lobster Salad

Warm poached lobster, fennel, frisée, citrus corn cake,
lobster vinaigrette

ENTRÉE

Braised Beef Short Rib

Wild mushroom risotto, roasted root vegetables,
sweet pepper relish, Bordelaise sauce

or

Baked Pacific Sablefish

Panko-crusted sablefish, forest mushroom,
winter succotash, tarragon beurre blanc

DESSERT

Passion Fruit Pavlova (GF)

Vanilla meringue, passion fruit curd, Champagne gelée

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