



## Festive Menu

### Roasted Acorn Squash & Parsnip Soup

Finished with a drizzle of Muskoka maple glaze

Or

### Panko-Crusted Goat Cheese & Arugula Salad

Topped with poached pear and served with organic pomegranate vinaigrette



### Free-Range Roasted Ontario Turkey

Served with sage and rosemary sausage stuffing, maple-balsamic Brussels sprouts, green beans, ginger-glazed carrots, whipped potatoes, pan gravy, and cranberry sauce

Or

### Grilled Fresh Atlantic Salmon

Accompanied by a tarragon cranberry salsa, seasonal vegetables, and buttered mini red potatoes

Or

### 8oz Carved Roasted Prime Rib of Beef

Mustard seed crusted, served with a loaded baked potato, Yorkshire pudding, seasonal vegetables, and jus

Or

### Vegan Root Vegetable Risotto

Saffron-scented risotto over baby spinach, topped with toasted hemp seeds



### Apple Caramel Streusel

Served with double vanilla ice cream

Or

### Pumpkin Pie Crème Brûlée

\$76 per person