

Merry Christmas 3 - Course Dinner

December 25th 2020

Eclipse | Compass Grill | Waterhouse Room

Fresh Rolls, Sliced Baked Breads, Crispy Lavash

Wildflower honey whipped butter, hummus

Starters

Lobster and Crab Bisque

Blue crab cake, lobster braise, brandy crème fraîche

or

Brome Lake Duck and Beetroot Carpaccio

Cold smoked duck breast, heirloom beets, Deerhurst maple cured pears, foie gras aioli, pearl onions, balsamic - mustard infused drizzle

or

Watercress and Lollo Rosso Salad

Herb and panko crusted goat cheese, fig jam, compressed cucumber, pickled butternut squash, maple sugar roasted pecans, pink peppercorn vinaigrette

Entrees

Pan Seared Arctic Char

Saffron infused barley risotto, heirloom baby vegetables, spiced green beans and savory slaw, onion marmalade

or

Alberta Roast Prime Rib

Mushroom sauté, asparagus, English roast potato, Yorkshire pudding herb pan reduction

or

Vegetarian Parisian Gnocchi

Brussel sprouts, butternut squash, wild mushrooms, grape tomato confit, peppered arugula, fresh sage butter sauce, grilled Halloumi cheese

or

Ontario Turkey

Traditional white and dark meat, garden fresh sage infused bread stuffing, garlic mashed potato, roasted root vegetables, pan gravy, cranberry chutney

Desserts

Eggnog Crème Brulee

Almond biscotti

or

Candy Cane and Mint Chocolate Mousse

Dark Roast Coffee and Steep Tea selection

\$54.99

All prices exclusive of service charge and HST

Christma<mark>s dinner reser</mark>vations available for resort guests only; please have your room confirmation number handy when making your reservation. Limited availability due to Covid-19 restrictions. Advance reservations essential. Call 1-800-461-4393.

Please note Deerhurst Resort currently ONLY accepts debit or credit card as payment methods.

Please remember to 'Mask Up' when you leave your table. Thank you!