

Christmas Day Dinner 12:30 to 6 pm, the 25th of December

Starter : Mini herbed cheese log with Irish Soda Bread and date relish and grapes

Soup course: Smoked Butternut Squash soup served with homemade cracker.

Entree:

Argentine Beef Stew

Seasoned Beef simmered in Malbec, spices, carrots, corn, and red bell peppers served in a half of a baked acorn squash. Topped with mascarpone cheese, roasted red bell pepper, and toasted pumpkin seeds.

Or

Roasted Duck Confit served with a Port Black Cherry sauce served with creamy polenta, and marinated asparagus.

Or

Vegetarian Option:

Wild Rice Pancakes topped with toasted pumpkin ,pistachios, sunflower seeds, and mascarpone cheese served with a coconut milk fresh sage custard and marinated asparagus.

Or

Roast Chicken topped white wine lemon capers mustard sauce served with creamy polenta, and marinated asparagus.

Served with homemade bread and butter

Dessert:

Chocolate Yule Log served with berries and whipped cream

Or

English Pudding with berries and Membrillo

Or

Bread Pudding with homemade caramel sauce and apple compote

\$80. Per person limited seating

Reservations a must! 575 538 2538 Please choose an entree and a dessert on making the reservation.