

Christmas Dinner @ CAVU kitchen bar

DECEMBER 25, 2017
(4:30pm - 9:00pm)

Starters

POTATO & LEEK SOUP

porcini dust | pancetta parmesan crisp |
crème fraiche

MIXED BEET MISO GREENS

baby purple & green kale | pickled red onion |
farro | black sesame seed | miso vinaigrette

FATTOUSH

romaine | mint | parsley | coriander yogurt |
carrot | cucumber | sultanas | toasted almond |
charred citrus vinaigrette | pita chips

CAPRESE FLATBREAD

arugula pesto | okanagan goats cheese |
peppers | heirloom tomato | almond | balsamic

SALTSPRING ISLAND MUSSELS

grilled oregano bread | white wine | lemon |
butter

SPANISH FRIED CALAMARI

pork chorizo sausage | kalamata | capers |
citrus tzatziki | red pepper | pico de gallo |
arborio rice puffs

STICKY RIBS

chipotle bbq | cilantro honey drizzle

Main Course

STEAK & PRAWNS *add \$5*

5oz NY steak | roasted vegetables | carrot puree |
roasted mushrooms | whipped potatoes | pan jus

TRADITIONAL ROASTED TURKEY

roasted root vegetable | whipped potato |
apricot bread stuffing | pan gravy | cranberry

SEARED WILD PACIFIC SALMON

cold smoked salmon | pancetta | purple potato |
rye crumble | goat cheese cream

FRIED CHICKEN (2PC)

buttermilk fried chicken | white cheddar biscuit |
spicy cabbage | chili glaze | whipped potatoes

SEAFOOD & SPANISH CHORIZO SPAGHETINI

prawn | salmon | tomato onion confit | arugula |
garlic puree | brioche crouton

UDON CARBONARA

japanese pork belly | cured egg | grana padano |
black garlic puree | peas | udon noodle

Dessert Jars

CHOCOLATE HEDGEHOG

gluten free chocolate sponge cake |
chocolate ganache | hazelnut mousse |
dark chocolate bark

BUTTER-TART TRIFLE

chantilly cream | sponge cake | butter tart | rum

NO BAKE NY CHEESECAKE (NBNYC) (GF)

shortbread cookie | cranberry compote

3 Course Table d'hote - \$45/person

taxes & gratuity not included

**JOIN US NEW YEARS EVE FOR DINNER, THEN
DANCE THE NIGHT AWAY WITH DJ FRANKIE
FRANKENFURTER SPINNING YOUR CURRENT
FAVORITES AND A NEW YEARS CHAMPAGNE
TOAST AT MIDNIGHT**