



H₂ | ROTISSERIE & BAR

FESTIVE DINNER

DECEMBER 24 & 25, 2018

FIRST

SPINACH SALAD

cardamom spiced almonds, smoked cider poached bartlett pears, little galium bay goat cheese, grapefruit pickled shallots, tamarind vinaigrette

or

BUTTERNUT SQUASH SOUP

with herb oil

or

CRAB BISQUE

chive crème

SECOND

SLOW ROASTED ROSSDOWN FARMS TURKEY

cranberry apple stuffing, roasted rutabaga, roasted brussels sprouts with red onion vinaigrette, yam purée, with cranberry sauce and traditional turkey demi glaze

or

LINE CAUGHT OCEANWISE SALMON

maple anise glaze, potato & chard galette, beet purée, roasted heirloom carrot and shallot sautéed haricots verts, with lemon vinaigrette dressed black kale garnish

or

ANCIENT GRAIN RISOTTO

farro, barley, and amaranth, wild mushrooms, braised leeks, winter squash, finished with sorrel oil

THIRD

PUMPKIN PIE

with cinnamon nutmeg chantilly and candied pumpkin seeds

or

HAZELNUT AND BRANDY CREAM SPONGE CAKE

with orange caramel

\$75 per person