

## LODGE MADE

### CRANBERRY FOCACCIA

Olive tapenade, maple pecan butter,

Tuscan white bean dip

### STUZZICHINO | PICKLED BERRIES

Fairwinds Farm goat cheese

### ZUPPA |

#### ROASTED CAULIFLOWER SOUP (GF)

Zeppole calabrese, lemon saffron oil,

micro greens

### PRIMI |

#### ROASTED BEET SALAD

Prosciutto, pear puree, candied pecan,

maple truffle vinaigrette

### INTERMEZZO | CAMPARI SORBETTO

### SECONDI |

#### FREE RANGE TURKEY ROULADE

Garlic potato mash, sausage & sage stuffing,

mulled cranberry sauce, foie gras gravy

#### ROSELLINE AI FUNGHI(V)

Confit tomatoes, crispy kale, taleggio cream,

sage oil

### DOLCE | 70% CHOCOLATE TORTA

Lavender vacherin, whipped coffee,

raspberry coulis



# LA TERRAZZA

ristorante italiano

## CHRISTMAS DINNER

Set Menu \$94 pp

\*18% gratuity will be added for groups of 6+



OR

#### LOBSTER BISQUE

Basil foam, herb twist

OR

#### PARMESAN ARANCINI

Cauliflower puree, basil oil, smoked red

pepper & black olive

OR

#### AAA ALBERTA BEEF TENDERLOIN

Chorizo and cremini crocchette, winter pumpkin

jam, charred shallot jus

OR

#### PAN SEARED SALMON(GF)

Creamy Tuscan gnocchi, sautéed spinach,

sweet potato nest, caper oil

While nuts may not be a key ingredient in every one of our menu items, our menu items are produced in the same area where products containing various nut items are created. Though best practices are used in the preparation of our menu items, inadvertent cross-contamination may occur.