



**LODGE MADE ARTISANAL BREADS**

*Maple-pecan butter, bacon-onion dip*



**STUZZICHINO**

**SALMON ROULADE**

*with northern divine caviar*

**ZUPPA**



**POTATO, LEEK AND PANCETTA**

*Beet sour cream, smoked pancetta powder, chili oil*

**OR**

**ROASTED BUTTERNUT SQUASH**

*Chives foam, caramelized pumpkin seeds, olive soil*



**ANTIPASTI**

**POACHED PEAR SALAD**

*Cambozola cheese, toasted pine nuts, cherry tomatoes,  
frisée lettuce*

**OR**

**BRIE AND WILD MUSHROOM ARANCINI**

*Tomato marmellata, arugula, green onions*

**INTERMEZZO**



**LIMONCELLO & BASIL GRANITE**



**SECONDI**

**DUO OF ALBERTA BEEF & BISON**

*Bison cannelloni, 3<sup>rd</sup> tenderloin pommes dauphines,  
gorgonzola sauce*

**OR**

**FREE RANGE TURKEY ROULADE**

*Celeriac mash potato, Italian sausage stuffing, cranberry relish,  
sage gravy*

**OR**

**PISTACHIO CRUSTED KING SALMON**

*Black linguini al pesto, confit cocktail tomatoes*

**OR**

**SWEET POTATO WELLINGTON**

*Organic quinoa risotto, asparagus sauce*

**DOLCE**



**TIRAMISU**

*Espresso granite, white coffee ice cream*

**CHRISTMAS DINNER AT LA TERRAZZA | 89PP**

*Please inform your server of any allergies or dietary requests*