



LODGE MADE ARTISANAL BREADS
Maple-pecan butter, eggplant caponata dip



STUZZICHINO

SABLES AU PARMESAN
Arugula mustard cream, oven dried grape tomatoes

ZUPPA



CREAMY ITALIAN MUSHROOM SOUP

Chili oil, black garlic, charred shallots



ANTIPASTI

PROSCIUTTO SALAD

Goat cheese, toasted pine nuts, cherry tomatoes, melon, local greens

OR

4 CHEESE ARANCINI

Tomato marmalade, pea puree, red pepper coulis

INTERMEZZO



BLOOD ORANGE-TRIPLE SEC GRANITE



SECONDI

DUO OF AAA ALBERTA BEEF

4oz tenderloin & braised short ribs, potato gratin, seasonal vegetables, marsala jus

OR

FREE RANGE TURKEY ROULADE

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

OR

HERB CRUSTED BLACK COD

Sweet potato fondant, champagne beurre blanc, chive oil

OR

ORGANIC BEET GNOCCHI

Leek fondue, buttered pea pistachio, crispy sage

DOLCE



TIRAMISU

Espresso granite, white coffee ice cream

CHRISTMAS DINNER AT LA TERRAZZA |
89PP *Please inform your server of any allergies or dietary requests*