Christmas Dinner



At SeaVenture Restaurant

FIRST COURSE

Lobster Bisque
with garlic crouton, and lemon chive crème fraîche

Apple & Kale Salad
with candied pecans, dried cranberries, feta cheese and, honey, lemon champagne vin

Fried Brussel Sprouts
with roasted garlic aioli, toasted macadamia nuts, blue cheese crumble, candied bacon, and balsamic glaze

Roasted Sweet Potato Coins
topped with burrata cheese, toasted pecan, dried cranberries and pomegranate glaze

Prosciutto Wrapped Brie Wheel
baked in puff pastry over bacon maple pear puree

ENTRÉE

Prime Rib
with creamy garlic, gouda potato au gratin, roasted Brussels sprouts, baby carrots, and horseradish sauce

Oven Roasted Turkey Breast
with house made gravy, cranberry stuffing, garlic whipped potatoes and braised greens

Salmon en Croûte
layered with savory spinach, herb and cream filling, wrapped in buttery puff pastry with creamy dill sauce, garlic whipped potatoes, baby carrots and green beans

Oven Roasted Honey Glazed Double Bone-in Pork Chop
with maple butter sweet potato puree, braised Swiss chard and mustard greens topped with apple chutney

Portobello Mushroom Ravioli
with mushroom ragu topped with pistachio basil pesto, whipped burrata cheese, and shaved parmesan cheese



DESSERT

Vanilla, Bourbon and Orange Panna Cotta
with blackberry sauce and fresh whip cream

Kiwi Cheesecake
fresh whip cream and blood orange coulis

Tiramisu
with chocolate sauce and berries

SELECT ONE DISH PER COURSE • OPEN 1PM-7PM • $89 PER PERSON