



WINDSOR ARMS

## CHRISTMAS PRIX FIXE

### For the Table

#### BAGUETTE

truffle scented herb butter | cranberry goat cheese

### First Sip

#### LOBSTER BISQUE

cognac crème

or

#### WINDSOR ARMS SIGNATURE MUSHROOM SOUP

Shaved truffle | Lemon Ricotta | Crostini | Balsamic Reduction

### Appetizer

#### BABY KALE SALAD

endives | dried cranberries | apple chips | spiced pecans | cider vinaigrette

or

#### ICE WINE CURED SALMON

blood orange crème | radish | micro greens

or

#### VENISON CARPACCIO

cocoa espresso crust | hazelnut crumble | honey yogurt | seedling cress

### Main Course

#### CABERNET BRAISED BEEF SHORT RIB

yukon gold mash | maple glazed root vegetables | king mushrooms | pinot noir jus

or

#### MAPLE BOURBON GLAZED TURKEY

yukon gold mash | brussel sprouts | root vegetables | sage stuffing |

cranberry chutney | gravy

or

#### SALMON

fingerling potatoes | shaved fennel | grapefruit | citrus nage

or

#### GARGANELLI

porcini cream | caramelized pears | walnut crumble | goat cheese | truffle honey

### Dessert

#### WARM CHOCOLATE CAKE

chocolate ganache | chanilly

or

#### APPLE PIE CRUMBLE

pecan oat crumble | vanilla ice cream

or

#### CHAI CRÈME BRULEE

chai spiced custard | caramelized sugar

\$125/pp plus tax and gratuity



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## **CHRISTMAS PRIX FIXE**

**CHILDREN 12 & UNDER**

### **First Course**

**MUSHROOM SOUP**

### **Second Course**

**CAESAR SALAD**

baby romaine lettuce | crostini | parmigiano | creamy garlic dressing

### **Main Course**

**TURKEY DINNER**

yukon gold mash | brussel sprouts | root vegetables | sage stuffing |  
cranberry chutney | gravy

or

**STEAK FRITES**

grilled hanger steak | chimichurri | spiced frites | herb truffle aioli | apple cabbage slaw

### **Dessert**

**WARM CHOCOLATE CAKE**

chocolate ganache | chantilly

\$75/pp plus tax and gratuity