

# MERRY Cohort

CHRISTMAS

## FEATURE MENU

3-COURSE, PLATED DINNER,  
INCLUDING BUBBLY

\$37 PER GUEST

### APPETIZER

#### Tomato Soup (G)

house made daily

#### The Beautiful Starter Salad (G) (V)

avocado hummus, ribbon carrots, candy cane beets, watermelon radish, spinach, cucumber, quinoa, grape tomatoes, toasted sunflower seeds, apple cider vinaigrette

### ENTRÉE

#### Chicken + Rocket Linguini *Vegetarian Option Available*

light white wine + tomato cream sauce, grilled garlic chicken, grape tomatoes, fresh basil, arugula, grana padano, chili flakes, herbed bread crumbs

#### Honey Fried Chicken Sandwich

buttermilk fried chicken breast, cheddar, dill pickles, slaw, bbq sauce, garlic mayo, brioche bun, and choice of fries, soup, or salad

#### The Ronald

pressed Alberta beef patty, special sauce, lettuce, cheese, dill pickles, onions, brioche bun, and choice of fries, soup, or salad

### DESSERT

#### House Made Doughnut Trio *Vegan Option Available*

Herbologie true cinnamon, powdered sugar, rosemary anglaise dip

#### Perogies + Sausage Trio

local handmade potato & cheddar perogies, local crumbled sausage, caramelized onion sour cream

#### Thai Garlic Noodle Salad (G) (V)

rice vermicelli, cabbage, cilantro, mint, carrot, cucumber, pickled onions, peanuts, chili lime dressing

#### Fish & Chips

IPA beer battered wild Atlantic Haddock, slaw, house-made tartar sauce, fries

#### New York Striploin (G)

10oz AAA Alberta Sterling Silver, Alberta Steak Spice, garlic butter, crispy rosemary potatoes, green beans, caramelized onion sour cream

#### Nutella Mason Jar Cheesecake

oreo cookie crumble