

OCEAN7

RESTAURANT

Chef Jonathan Macdonald

Christmas Dinner | December 24th and 25th, 2024

Amuse and Welcome "Flûtes"

Bread: Sourdough Focaccia, Isigny-St-Mère Butter, Aged Balsamic, Extra Virgin Olive Oil

THE BEGINNING

Comox Valley Farmer's Squash Arancini

White Truffle Oil, Romesco Sauce, Gold Flakes

or

Six Fanny Bay Oysters

Cucumber and White Soy Mignonette, Charred Sourdough and Lemon

or

Carpaccio of Beretta Farms Beef Tenderloin

Smoked and Pickled Mycota Foraged Mushrooms, Cured Egg Yolk, Balsamic Caviar, Parmigiano Reggiano, Membrillo

THE MIDDLE

JD Farms Turkey

Sous Vide Breast, Confit Leg, Honey Glazed Baby Carrot, Brussels and Pancetta, Cranberry Gelee, Brown Butter Emulsion, Brioche and Cranberry Stuffing, Game Jus

or

Comox Valley Farmer's Squash Wellington

Spinach, Chestnut and Mushroom Duxelle, Buckwheat Pancake, Local Brassicas, Noble I Maple Mashed Yam, Perigord Truffle, Vegetable Nage

or

Dry Aged Striploin

Savoy Cabbage, Kale, Perigord Pomme Purée, Yorkshire Pudding, Horseradish, Black Garlic Veal Jus

THE INTERLUDE - KOMBUCHA PALATE CLEANSER

THE END

Christmas Pudding

Sauce Anglaise, Brandy Fire

or

Pumpkin and Pecan Pie

Vanilla Bean Crème Diplomat, Noble I Maple Ice Cream

or

Café Gourmand

Tonka Bean Brûlée, Opera Cake, Chocolate Macaron, Brownie, Espresso Martini

THE SURPRISE

\$150 Per Person, Taxes & Gratuities Not Included