

# OCEAN7

RESTAURANT

*Chef Jonathan Macdonald*

Christmas Dinner | December 24th and 25th, 2024

## Seasonal Bread Assortment

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 1 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 1 Maple Ice Cream

or

#### Café Gourmand

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

**\$89.00 Per Person, Taxes & Gratuities Not Included**