CHRISTMAS BRUNCH

AT THE WILD FIG | DECEMBER 20TH

Rustic European bread display, whipped butter

SALAD

CRANBERRY & PECAN SALAD, farmed arugula leaves, brie cheese, maple ginger vinaigrette

WILD & GATHERED GREENS, berries, mandarin oranges, balsamic vinaigrette

GREEK SALAD, tomato, cucumber, kalamata olives, red onion, feta cheese, Greek oregano vinaigrette

CHERRY SALAD, halved cherry tomatoes, young mozzarella pearls, pesto, cold pressed olive oil, balsamic essence

ROASTED CARROT & CORN SALAD, raisins, pistachio, feta cheese, sweet citrus vinaigrette

PASTA SALAD, pesto mayonnaise, pepperoncini, cherry tomato, red & green peppers, scallion, red onion, basil



MAINS

PRE-SLICED ROASTED TURKEY, (white & dark meat) traditional stuffing, gravy ang cranberry sauce (pre carved)

STEAMED ATLANTIC SALMON, lemon caper beurre Blanc, parsley.

PRE-CARVED ROASTED LAMB LEG, apple red zinfandel reduction

SPINACH RICOTTA CANNELLONI, tomato cream sauce, parmigiano Reggiano, mozzarella

SAFFRON BASMATI RICE, with green peas and saffron

MASHED POTATO, garlic. parsley

STEAMED SEASONED VEGETABLE MEDLEY

PLATTERS

EXECUTIVE CHEESE SELECTION, selection of Chilliwack dairy farm & imported cheeses, French bread

CHARCUTERIE PLATER, calabrese salami, capicola, Genoa salami, mortadella, baguette

SEAFOOD DISPLAY, mussels, clams, candied smoked salmon, peppered mackerel

ANTIPASTO, artichoke hearts, grilled vegetables, tomato, bocconcini Assorted olives, peppers.



ACTION STATION

OMELETTE STATION, WAFFLE, PANCAKE STATION

SLOW ROAST STRIPLOIN OF ALBERTA BEEF, full bodied texture, red wine rosemary jus



DESSERT

Fruit platter, sherry trifle, assorted cheese & mousse cakes, mousse spoons, fruit flans, yule log, assorted square, minced meat tarts, shortbread cookies, Christmas pudding, Gourmet regular and decaffeinated coffee, assorted tea

Adult $79, Kids 6 - 12 years $45 | All prices plus tax & gratuities