

CBBG

CINNAMON BEAR
BAR & GRILLE

CHRISTMAS DINNER
MONDAY, DECEMBER 25TH
5PM - 9PM
\$99 Adults/\$30 Children 6-12

ARTISAN BREAD

Selection of Loaves, Rolls, & Flatbreads Olive Oil,
Aged Vinegars & Herb Butter

SOUP

Lobster & Cognac Bisque Brioche Croutons
Spiced Roasted Parsnip Soup Maple Sherry
Reduction

SALADS

Farmer's Market Salad Bar Seasonal Kale, Artisan Mixed
Greens, Fresh Spinach, Romaine Lettuce, House
Dressings & Vinaigrettes, Dried Fruit, Seeds & Nuts, Crisp
Bacon, Parmesan, Croutons, & Daily Condiments
Roasted Beet & Winter Squash Salad Goats' cheese,
Capers, & Honey Mustard Vinaigrette
Harvest Quinoa & Kale Salad Cranberry, Mint & Maple
Candied Pecans
Ice Shrimp "Prawn Cocktail" Shaved Lettuces, Tomato,
& Creamy Marie Rose Dressing
Waldorf Salad Belgium Endive, Candied Walnuts, Blue
Cheese, Celery & Grapes

SEAFOOD TOWER

Salt Spring Island Mussels, Alaskan King Crab Legs,
Snow Crab Claws, Vanilla Poached Scallops, Chilled
Prawns
Pacific Salmon Platter Gravlox Cured Salmon, Smoked
Salmon, & Maple Smoked Candied Salmon
All Served with Traditional Garnishes, Sweet Mustard
Dressing & Vodka Cocktail Sauce

CHARCUTERIE PLATTER

Two Rivers Charcuterie Salami of Fennel, Elk, Bresaola,
Selection of House Made Terrines, Red Onion Marmalade,
& Fruit Crackers
B.C. Prosciutto Ham Melon Cubes
Deli Platter Ham, Smoked Turkey, Selection of Salamis
& Cured Meats, Olives, Marinated & Raw Vegetables with
Assorted Dips and Condiments

ENTRÉE

Roast Prime Rib of Alberta Beef Garlic Mashed Potato,
Yorkshire Pudding, & Red Wine Jus
Maple Glazed Salmon Green Beans with Tomato, Herbs
& Sauce Vierge
Risotto of Wild Mushroom Portobello & Wild Mushrooms,
Parmesan, & Truffle Oil

HAND CARVED

Free Run Fraser Valley Turkey all the Trimmings, Roast
Breast & Rolled Leg with Cranberries, Bread & Pork Sage
Stuffing, Traditional Gravy
Double Smoked Festive Ham Maple Glaze, Classic
Mustards & Apple Sauce
Winter Root Vegetables - Brussel Sprouts, Honey Glazed
Parsnip, Carrots, Port Wine Red Cabbage,
Sea Salt Rosemary Roasted Potatoes

DESSERTS

Chocolate Fountain White & Dark Chocolate Fondue
with Assorted Holiday Cookies, Fruits & Sweet Treats
Christmas Plum Pudding Traditional White Brandy
Sauce
Eggnog Crème Brûlée
Rum Spiced Christmas Fruit Cake
Winter Berry Cheesecake Vanilla Sauce
Cup Cakes Yuletide Chocolate or Vanilla Cream
Pears in Mulled Wine Spiced Red Wine Poached Pears,
Anglaise Sauce
Winter Berry & Pumpkin Spiced Cheesecake

CHEESEBOARD

Canadian & International Cheese
Soft, Ripe & Firm selection of Artisan Cheeses, Homemade
Chutney, Grapes, Dried Fruits, Nuts, French Baguette &
Crackers

If you have a food allergy or sensitivity, please speak to the chef, manager, or your server.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

All prices exclusive of taxes and gratuity. A gratuity of 18% will be added to all parties of six or more.

Children five and under dine at no charge.