

# 15 PARK BISTRO



## 15 PARK BISTRO HOLIDAY MENU

Book Your Holiday Celebration for Groups of Eight or More

Three Courses \$49 | Four Courses \$59 | Five Courses \$72

### SOUPS

#### Roasted Parsnip & Okanagan Apple Soup

*Toasted Almonds, Chive Oil*

#### French Onion Soup

*Focaccia Croutons, Smoked Gruyère, Estate Herbs*

#### Chef Nick's Lobster Bisque

*Rich Lobster Stock, Brandy, Cream*

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### SALADS

#### Maple Roasted Winter Squash & Arugula (V)

*Walnut Apple Butter, 'Happy Days' Goat Cheese, Puffed Quinoa, Soft Poached Egg*

#### Caesar Salad (GFA)

*Romaine, Crispy Prosciutto, Lemon Caper Dressing, Candied Lemon, Herb & Roasted Garlic Gremolata, Grana Padano*

#### Mixed Greens Salad

*Cherry Tomatoes, Cucumbers, Maple Basil Vinaigrette*

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### APPETIZERS

#### Seared Scallops with Butternut Squash Caponata

*Crispy Prosciutto, Grana Padano, Brown Butter*

#### Baked Pistachio Crusted Brie & Poached Pear

*Fresh Focaccia, Cranberry Compote*

### MAINS

#### Roasted Chicken Supreme

*Turkey Leg Rilette, Whipped Potatoes, Apple Sage Stuffing, Roasted Root Vegetables, Cranberry Demi*

#### Crispy Skinned Arctic Char with Sautéed Garlic Shrimp

*Green Pea Couscous, Buttered Broccolini, Roasted Heirloom Tomato Beurre Blanc*

#### Braised Beef Short Rib

*Potato Pavé, Roasted Root Vegetables, Red Wine Braising Jus*

#### Wild Mushroom Risotto

*Truffled Arugula, Grilled Asparagus, Shaved Grana Padano*

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### DESSERTS

#### Orange & Almond "Pouding Chômeur"

*Orange Caramel, Vanilla Gelato, Toasted Almonds*

#### Pumpkin Cheesecake

*Salted Caramel, Cinnamon Whipped Cream*

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### Book Your Holiday Celebration Today

250.495.5508 | [reservations@15parkbistro.com](mailto:reservations@15parkbistro.com)

Located at 15 Park Place inside Watermark Beach Resort

