



 CHRISTMAS DAY
DECEMBER 25TH, 2025

\$128 per person | 5-course menu

FIRST COURSE

(A CHOICE OF)

CAULIFLOWER BISQUE

brown butter truffled breadcrumbs, chive oil

ALBACORE TUNA TARTARE

avocado, citrus, chili oil, balsamic, horseradish aioli, phyllo

SECOND COURSE

(A CHOICE OF)

BURRATA

breaded eggplant, carrot purée, olive salad, arugula, caponata, herb honey

GRAVLAX

sumac-cured wild salmon, pickled cucumber, crème fraîche, trout roe

THIRD COURSE

(A CHOICE OF)

GRILLED ROMAINE

caesar dressing, prosciutto, parmesan, capers, rosemary bread crumbs, garlic confit

SEARED SCALLOPS

sambuca-creamed leeks, guanciale, hazelnut, fig chutney

MAIN COURSE

(A CHOICE OF)

ROASTED TURKEY

herb-brined, roasted garlic mashed potatoes, apricot & sausage stuffing, seasonal vegetables, pan gravy, cranberry

BEEF SHORT RIB

roasted garlic mashed potatoes, crispy brussels sprouts, root vegetables, red wine jus, buttermilk fried-onions

KUTERRA STEELHEAD

root vegetable fritter, pistachio cream sauce, peperonata

MUSHROOM GNOCCHI

mushroom medley, truffled goat cheese, parmesan, green onion

DESSERT

(A CHOICE OF)

TIRAMISU

ladyfingers, mascarpone, marsala, coffee liqueur, espresso, preserved strawberries, candied cocoa nibs

CHOCOLATE LAVA CAKE

mulled wine poached pear, maple hazelnut brittle

LEMON TART

raspberry gel, candied orange



  @qualicumbeachcafe

