



Sheraton
RED DEER HOTEL



The Festive Three

Celebrate with the Sheraton this holiday season, with our Festive Three-Course Menu. Simply choose a starter, an entrée and a dessert for one single price. Great for lunch, dinner, and Christmas parties!

STARTERS

Beet and roasted butternut squash salad, crumbled goat cheese and blood orange vinaigrette

or

Silky butternut squash soup, cinnamon crème fraîche

ENTRÉES

Slow Herb Basted Turkey

Sweet whipped potatoes, cranberry mojo and cognac gravy, winter vegetables

28

Northwinds Seared Trout

Extra virgin olive oil and roasted garlic crushed Yukon potatoes, festive vegetables, tarragon-caper emulsion

27

Overnight Asian Braised Beef Short Ribs

White truffle oil-infused mashed potatoes, seasonal market vegetables, and Gochujang, au jus

34

Butternut Squash, Pear & Sage Ravioli

Shaved parmesan, roasted pepper coulis tomato artichoke ragout

25

DESSERTS

Cranberry upside down cake with crème anglaise

or

Apple crumble with vanilla gelato

*Consuming raw or undercooked meat, seafood, and eggs may increase your risk of food-borne illness. 18% gratuity will be added to groups of 8 people or more. While we endeavour to carefully prepare those meals to accommodate a gluten-free diet please be aware that they may be prepared in an environment where gluten is present. Please ask your server to assist you in making your selection. Please consult your physician as to your personal health decisions. ©2017 Starwood Hotels & Resorts Worldwide, Inc.

