

Christmas and New Year Dinners, make your reservations now

written by admin | December 18, 2021

Wishing everyone a wonderful Christmas and New Year's holiday!



Are you looking for a chef-prepared Christmas or New Year's meal? Our dining services will be open the normal hours during the Christmas and New Year's holidays. The Little Cabin Cafe, 8am – 5pm and the Dining Room 4:30pm –9pm.

4:30pm & 6pm are the two specific special seating times for
Christmas Eve & Day
New Year's Eve & Day

The Dining Room does require reservations. You can call (906) 289-4403 ext. 3, to make your reservation and pre-select your entrees for the *special seating menus*.

Christmas Eve & Day and New Year's Eve & Day
Special Seating Meals

Prix Fixe at \$120 per person, plus tax

Gratuuity is included in our price. If you feel like you would like to tip, please learn more about our tipping policy (see details).

Lodging guests will receive 50% off!

Below is a description for each of the menus for the Christmas Eve, Christmas Day and New Year's Eve and New Year's Day *Special Seating* menus.

Christmas Eve & Day *Special Seating* Menu

The entrees for Christmas Eve & Day (*select 1 entree*):

Beef Strip Loin [French-influence]

12 oz strip loin – grilled medium-rare topped with a mushroom Duxelle cherry-red wine sauce. Served with mashed potatoes whipped with Garlic “ Boursin” cheese and a side of vegetables.

Blackened Snapper Filet [Cajun & Italian Fusion-influence]

Filet on Seafood Medley Risotto (crab meat, cold water bay shrimp, imitation crab meat, diced scallops) prepared in a light white wine-cream sauce. Served with a side of vegetables.

Butternut Squash and Brussels Sprouts Filipino Curry [Filipino-influence]

A curry packed with flavors and vegetables, warm spices, in a coconut milk base. Served on rice.

The meal is also served with a kale-based salad, and two appetizers: **Ahi Tuna Ceviche** and **Kafka Mini-Meatballs**.

Dessert is **Peanut Butter Tartlets**.

In addition, dessert is served with **Wassail**, a special hot drink

made of apple cider, orange juice, brown sugar, lemon juice, clove and cinnamon.

New Year's Eve & Day *Special Seating* Menu

The entrees for New Year's Eve and Day (*select 1 entree*):

Beef Strip Loin [French-influence]

12 oz strip loin – grilled medium-rare topped with tarragon-mushroom sherry wine sauce. Roasted potato with garlic butter. Served with a side of roasted vegetables.

Cajun Salmon [Cajun-influence]

Salmon “en papillote”, Cajun style, topped with shrimp, served with a wild rice medley and roasted vegetables.

Baked Bell Peppers [Peruvian-influence]

Green and Red bell peppers roasted and filled with quinoa, root vegetables and herbs. Topped with feta cheese crumbles.

The meal is served with a kale-based salad, and two appetizers:

Ahi Tuna Rice Balls and **Pheasant Sausage Bites**.

Dessert is a **Chocolate Brioche**, **English Toffee Bread Pudding**.

In addition, dessert is served with **Wassail**, a special hot drink made of apple cider, orange juice, brown sugar, lemon juice, clove and cinnamon.

To make reservations, call (906) 289-4403, ext. 3