



## Season's Greetings at Nomad

### Christmas Dinner Menu

**3 courses \$52**

#### First Course

**Mushroom and Chestnut Velouté**, olive oil  
croutons, Italian parsley, truffle

**Spinach Salad**, orange and cranberry dressed,  
baby shrimp, olive oil, crispy capers,  
sourdough croutons

#### Main Course

**Roasted Free-Range Turkey Breast & Duck  
Sausage Stuffing**, mashed potatoes, brussels  
sprouts, house made cranberry

**Cider & Brown Sugar Glazed Roasted  
Chilliwack Pork Loin**, duck sausage dressing  
stuffed, mashed potatoes, brussels sprouts  
and glazed baby carrots

**For an additional \$16:**

**Angus Beef Tenderloin**, Cabernet jus  
mashed potatoes, brussels sprouts and glazed  
baby carrots

#### Dessert

**Christmas "Pudding"**, sponge cake, dried fruit,  
Winter spiced Chantilly, brandy sauce





## Yuletide Spirits

### Jäger Mule

Jägermeister, ginger beer, lime

**\$9 1oz, \$10.25 2oz**

### Nomad Nog

Spiced rum, eggnog, nutmeg, garnish

**\$9 1oz, \$10.25 2oz**

### Holy Jolly Hot Toddy

Whisky or Spiced Rum, Earl Grey tea,  
honey, lemon, garnish

**\$9.5 1oz, \$10.75 2oz**

### Bah Humbug

Peppermint Schnapps, hot cocoa, whip  
cream, candy cane dust

**\$9.5 1oz, \$10.75 2oz**

### Whisky Wonderland

Bailey's Irish Cream, hot cocoa, coffee,  
whip cream, candy cane dust

**\$10 1oz, \$11.25 2oz**

