

NEW YEARS EVE

SOUP

ROASTED DILL & CORN CHOWDER WITH SHERWOOD SMOKED SALMON

TO START

CHOICE OF...

STILTON CHEESE "PIE" SALAD

BAKED ON A WALNUT CRUST SERVED WITH ORGANIC TANGLED GREENS AND GRAPE CHAMPAGNE VINAIGRETTE

SHRIMP & LOBSTER RISOTTO

LEMON THYME SCENTED, ARUGULA AND TRUFFLE OIL

CAESAR AND OYSTER SALAD

HEARTS OF ROMAINE AND CORNMEAL FRESH BAKED OYSTERS

MAIN EVENT

CHOICE OF...

BEEF TENDERLOIN AND BROILED LOBSTER TAIL

SMASHED RED SKIN POTATO, MARKET VEGETABLES WITH ROASTED GARLIC CONFIT BUTTER

BRIOCHE TOASTED FRESH SALMON LOIN

RED QUINOA AND LENTIL, GRILLED ASPARAGUS AND CRANBERRY COULIS

ROSEMARY MARINATED RACK OF LAMB

ONTARIO LAMB ROASTED AND SERVED WITH FINGERLING POTATO, BROCCOLINI, SWEET CARROTS AND PAN JUS

BAKED CORNISH HEN

HEMP SEED CRUST STUFFED WITH APPLE CRANBERRY, BUTTERNUT SQUASH & SAGE LINGUINI PASTA

VEGAN ACORN STUFFED SQUASH

QUINOA, ROOT VEGETABLES AND COCONUT CREAM

SWEET ENDINGS

CHOICE OF...

DULCE DE LECHE POACHED PEAR

SERVED WARM WITH LAVENDER ICE CREAM

FRESH RASPBERRY MOUSSE CHOCOLATE TOWER

CARAMEL SHARDS

FINISHER

NEW YEAR'S WHITE AND DARK CHOCOLATE STRAWBERRIES

\$120 - TAXES & GRATUITY NOT INCLUDED