

# New Year's Eve Dinner

Prix Fixe Menu

105 per guest

## Appetizers

Choice of

### Lobster Bisque

poached shrimp, tarragon crème fraîche

### Yellowfin Tuna

sushi rice, teriyaki glaze, cilantro cress, pickled onion, chillies

### Lamb Terrine

braised lamb, pearl onion, carrot, quince paste, mint, red fife lavash

### Winter Citrus Salad

blonde frisée, baby arugula, blood orange, cara cara, pomegranate, feta, yuzu dressing



*We wish you all a Happy New Year*

## Entrées

Choice of

### Roasted Canadian Halibut

parsnip purée, cannellini beans, king oyster mushrooms, braised fennel, edible flowers, chervil

### Surf and Turf

braised Martin Farms AAA 7 oz short rib, grilled jumbo shrimp, broccolini, pommes purée, red wine jus

### Canadian Lamb Shank

Milanese risotto, confit cherry tomatoes, roasted red peppers, pearl onion

### Red Thai Curry

cashew butter, jasmine rice, julienne carrot, red pepper, red onion, baby bok choy, cilantro cress

*Add a jumbo shrimp 12*

## Dessert

Choice of

### Praline Truffle Pavé

brownie, hazelnut custard, frangelico chantilly

### Citrus Pavlova

lemon mousse, blood orange, clementine, toasted pistachio

### Green Apple Sorbet

blackberry & thyme syrup, fresh blackberries, compressed apple