

# New Year's Eve Dinner

Prix Fixe Menu

130 per guest

## Appetizers

### Choice of

#### Lobster Bisque

poached shrimp, tarragon crème fraîche

#### Yellowfin Tuna

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

#### 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