

New Years Eve Menu

STARTERS

TUNA TARTARE

diced ahi tuna, capers, lemon, jalapeño & herbs,
sliced cucumber, toasted baguette

ROASTED BEETS AND BLEU CHEESE

endives, pickled grapes, Fourme D'Ambert,
toasted almonds, mint (WG)(VV+)

SHRIMP COCKTAIL

cocktail sauce, lemon (WG)

MINI FLATBREAD

roasted pear, feta, arugula, walnut pesto

WILD MUSHROOM ARANCINI

parmesan cheese, truffle butter aioli

MAIN COURSE

ROASTED DELICATA SQUASH

farro, quinoa, roasted cauliflower,
cranberry, cashew butter(VV)

SEARED SALMON

couscous pearls, roasted ratatouille,
orange tarragon butter(WG+)

FRENCH BREAST CHICKEN

braised white beans, broccolini,
baby tomatoes, herb chicken gravy

ROASTED PORK TENDERLOIN

butternut squash and green pea panzanella,
croutons, balsamic glaze, watercress (WG)(HL)

ROASTED PRIME RIB

Roasted Prime Rib of beef au jus, asparagus,
roasted potatoes, horseradish cream, Yorkshire Pudding (HL)

~ \$15 supplement ~

FILET MIGNON

8oz center cut, butter & rosemary basted,
mashed potatoes, root vegetable, peppercorn sauce

~ + \$20 supplement ~

ADD TO ANY ENTRÉE

+lobster tail \$40 supplement

+wood fire grilled shrimp \$15 supplement

DESSERT

CHOICE OF SEASONAL DESSERT

(WG) Made Without Gluten (HL) Halal (VG) Vegetarian
(VV) 100% Plant Based (+) Possible

**menu subject to change*