



NEW YEAR'S EVE 2019
4 COURSE PRIX FIXE 75.00

includes glass of sparkling wine to start
excludes tax and gratuity
all menu items also available à la carte
reduced regular dinner menu also available

AMUSE BOUCHE

BARQUETTE D'ENDIVE

roasted red and golden beets, caramelized walnuts, apple cider vinaigrette
~paired with glass of sparkling wine~

APPETIZER

CELERY ROOT AND ROASTED CHESTNUT SOUP

truffle oil, fried lotus root
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SPINACH SALADE

apple, golden raisins, pickled red onions, caramelized honey mustard vinaigrette
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ESCARGOTS

Pernod garlic butter
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WARM GOAT CHEESE SALADE

hazelnut crusted goat cheese, mesclun greens, Champagne vinaigrette

MAIN COURSE

BRAISED LAMB SHANK

Brussels sprouts, Parmesan polenta, gremolata
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FILET MIGNON

pan roasted 6 oz filet mignon, Béarnaise, chive Yukon Gold potato purée
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MAINE LOBSTER TAIL

butter poached 8 oz Maine lobster tail,
roasted butternut squash, wild mushroom, and leek risotto
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SWANSON ISLAND BC SALMON

roasted butternut squash, baby kale, vanilla saffron emulsion
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RAVIOLI AUX CHAMPIGNONS

porcini mushroom ravioli, spinach, Parmesan and wild mushroom cream sauce

DESSERT

CHOCOLATE HAZELNUT GIANDUJA CAKE

chocolate cake, chocolate hazelnut mousse,
vanilla crème brûlée center, roasted hazelnuts
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PASSION FRUIT TART

raspberry coulis