

New Year's Celebration Hats & Streamers / 115

APPETIZER - Choice of:

BEEF CARPACCIO
Truffle aioli, croutons, arugula,
shaved Grana Padano

SHRIMP DIAVOLA
Sauteed prawns, tomato sugo,
serrano chillies, fresh herbs

CAESAR SALAD
Chopped romaine lettuce, grilled sweet corn,
shaved Grana Padano, smoked bacon, fresh lemon

INTERMEZZO - Citrus Sorbet

MAIN COURSE - Choice of:

PAN ROASTED POTATO GNOCCHI
Sauteed mushrooms, grilled corn, fine Parmesan
roasted sweet peppers, spring onion, truffle
essence, roasted garlic cream sauce

CRACKLING OVEN ROASTED CHICKEN
Seasonal vegetables, mashed potatoes, red wine jus

BRANZINO FILET
Braised cherry tomatoes, sauteed spinach

8 oz BEEF FILET - Canadian 'AAA' -
Mashed potatoes, seasonal vegetables, red wine jus

INTERMEZZO - Manchego, dried apricots, cashews

DESSERT - Choice of:

**FLOURLESS CHOCOLATE
S'MORES TORTE**
Chocolate cremeux, graham cracker,
toasted marshmallow

VANILLA CHEESECAKE
Graham cracker crust, Saskatoon berries,
wild plums, seabuckthorn

**MADAGASCAR VANILLA
CREME BRULEE**
Fresh berries

CASHEW-DATE 'CHEESECAKE'
Vanilla-maple filling, hazelnut-coconut crust
- deliciously vegan -

New Year's Celebration Noise Makers & Bubbles / 145

APPETIZER - Choice of:

CHARRED OCTOPUS
Charred marinated octopus, sherry brown butter
potatoes, blistered shishito peppers, black garlic kewpie

CHILI CRUNCH SLAW
Julienne cabbage, pepper, jicama, carrots, seedlings,
crispy shallots, sunchoke & taro chips, tare vinaigrette *- Contains Nuts -*

BARBECUED FREE RANGE QUAIL
Julienne cabbage, pepper, jicama, carrots, seedlings,
crispy shallots, sunchoke & taro chips,
tare vinaigrette *- Contains Nuts -*

BURRATA
Vine tomatoes, cherry tomatoes,
balsamic, herb oil, seedlings

INTERMEZZO - Citrus Sorbet

MAIN COURSE - Choice of:

SEAFOOD SPAGHETTINI
Grilled octopus, calamari, prawns, steamed
clams, mussels, chili aglio e olio

AUSTRALIAN RACK OF LAMB
Roasted honey-mustard-pistachio crusted,
seasonal vegetables, mashed potato, red wine jus

CORNISH HEN
Seasonal vegetables, mashed potatoes, red wine jus

MISO GLAZED CHILEAN SEABASS
Sauteed chili garlic bok choy, mango & scallion relish

SURF 'N TURF - 6 OZ Canadian 'AAA' STRIPLOIN & JUMBO PRAWNS -
Seasonal vegetables, mashed potatoes, red wine jus

INTERMEZZO - Manchego, dried apricots, cashews

DESSERT - Choice of:

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S'MORES TORTE**
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toasted marshmallow

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Vanilla-maple filling, hazelnut-coconut crust
- deliciously vegan -

FOR THE TABLE - Optional Menu Enhancements -

OYSTERS - ASSORTED HALF-DOZEN (6 PCS) / 30
Served over ice with freshly grated horseradish, chili jam, classic seafood sauce,
red wine mignonette and housemade habanero infused vodka

CAVIAR - KAVARI KRISTAL CAVIAR (30 GR) / 280
Warm blinis, burrata, sieved egg whites & yolks, fresh chives, potato chips

CHILLED SEAFOOD PLATTER - PER PERSON (*minimum two people*) / 85
Atlantic lobster, oysters, prawns, clams, scallop ceviche, snow crab claws

GRILLED LAMB CHOP - Red wine jus / 20 per chop

GRADE 'A' QUEBEC FOIE GRAS / 38
Seared foie gras, toasted walnuts, pear & seabuckthorn chutney, brioche