

# NEW YEAR'S EVE MENU

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## 3 Course Dinner

### 1st course

Pickled beet "carpaccio"  
Topped with a watercress, chevre & candied walnut salad  
Finished with a lemon vinaigrette

**or**

White bean soup  
Garnished with crispy prosciutto & parmesan chips  
Finished with truffle oil

### 2nd course

Pan Seared Halibut  
Served in a saffron broth & fried oyster & baby spinach salad  
Topped with basil jam & salsify chips

**or**

Ontario beef wellington  
Served on pomme puree  
Topped with marrow butter  
Finished with a red wine jus

### 3rd course

Croque-en-bouche  
Home made pastry filled with chocolate & vanilla custard  
Drizzled with caramel

**or**

Chocolate & hazelnut praline tart  
Rich dark chocolate layered with hazelnut tart

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\$98 per person  
plus tax & gratuity