

## NEW YEARS EVE DINNER

EXECUTIVE CHEF MARK LONGSTER

PASTRY CHEF MATT PROCHOWNIK

*'Your Choice of First, Second, Main Course and Dessert'*

### FIRST COURSE

#### Blue Crab Bisque

Cured Lemon Chantilly and Chervil Cress

#### Muscovy Duck and Corn Chowder

Tender Snow Pea Sprouts and Sweet Potato Crisps

### SECOND COURSE

#### Scallop and Lobster Ceviche

Cucumber Salad and Lime Emulsion

#### Tender Baby Greens in Vanilla Poached Pear and Champagne Vinaigrette

Toasted Pine Nuts, Sunflower Seeds and Champagne Soaked Strawberries and Apricots

#### Baked Brie

Wrapped in Filo Pastry, Mango Chutney and Spiced Honey Crisps

### THIRD COURSE

Blood Orange Granita

### FOURTH COURSE

#### Grilled Beef Tenderloin

Vine Tomato Compote, White Truffle Pommes Puree, Beet Rosti, and Charred Scallions

#### Pan Roasted Halibut

Canadian Wild Rice Risotto, Wilted Mustard Greens, Mediterranean Relish

#### Roasted Chicken Supreme

Stuffed with Goat Cheese and Sundried Tomato Pesto, Crushed Garlic Fingerlings, Haricot Verte, Five Olive Tapenade

#### Roasted Ontario Lamb Rack

Maple Sweet Potato Purée and Minted Heirloom Tomato Salsa , Chipotle Reduction, Dijon Lime Crust

### DESSERT

#### Cherry Cheesecake

Merlot Caramel Sauce

#### Strawberry Champagne Crème Brulee

Citrus Biscotti

#### Vidal Apple Tart

Pistachio and Cardamom Crème Anglaise

Coffee and Tea

\$85.00 per person – First Seating – 5:00 pm – 6:30 pm

\$95.00 per person – Second Seating – 8:00 pm – 10:00 pm