



2017 NEW YEAR'S EVE

EXECUTIVE CHEF · MARC LYONS

'Using the finest local and regional ingredients'

(First Seating at 5.00pm)

Fresh Baked Breads

FIRST COURSE (Choice of)

Artisanal Niagara Mixed Greens

Honey Roasted Almond and Grape Mustard Vinaigrette

Celeriac Veloute

Spiced Apple Compote

SORBET

Passion Fruit Sorbet

MAIN COURSE (Choice of)

Butter Basted NY Strip Steak

Aged Cheddar Whipped Potatoes, Peppercorn Café au Lait

Atlantic Salmon

Herb Roasted Fingerling Potatoes, Buttered Winter Greens, Brown Butter Emulsion

DESSERT (Choice of)

Grand Marnier Crème Brulée

French Macaroons

'After Eight' Cheesecake

White Chocolate peppermint Cheesecake with a Dark Chocolate Glaze

Sweet Cherry Streusel Cake

Vanilla Bean Ice Cream and Cherry Compote

Coffee, Decaffeinated Coffee and Tea

\$68.00 per person, plus taxes and gratuities

Available December 31st, 2017 in the Tiara Restaurant only