



2017 NEW YEAR'S EVE GALA DINNER

EXECUTIVE CHEF · MARC LYONS

'Using the finest local and regional ingredients'

(Second Seating at 8pm)

Fresh Baked Breads

FIRST COURSE (Choice of)

Artisanal Niagara Mixed Greens
Honey Roasted Almond and Grape Mustard Vinaigrette

Celeriac Veloute
Spiced Apple Compote

SECOND COURSE (Choice of)

Forest Mushroom Ravioli
Creamed Spinach, Crumbled Goats Cheese

Atlantic Lobster Ravioli
Brandy Tarragon Cream, Parmesan Chards

SORBET

Pear Champagne Sorbet

MAIN COURSE (Choice of)

Surf and Turf
NY Strip Steak and Butter Poached Prawn
Aged Cheddar Whipped Potatoes, Peppercorn Café au Lait

Chicken Supreme
Truffle Pomme Puree, Rainbow Carrots, Madeira Sauce

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

Ricotta Gnudi
Forest Mushrooms, Garlic Fried Black Kale, Roasted Chestnut Cream

DESSERT (Choice of)

Grand Marnier Crème Brulée with French Macaroons

'After Eight' Cheesecake
White Chocolate Peppermint Cheesecake with a Dark Chocolate Glaze

Sweet Cherry Streusel Cake with Vanilla Bean Ice Cream and Cherry Compote

FINALE

Truffles and Cookies

Coffee, Decaffeinated Coffee and Tea

\$110.00 per person, plus taxes and gratuities

Available December 31st 2017 in the Tiara Restaurant only