

## NEW YEARS EVE DINNER

EXECUTIVE CHEF MARK LONGSTER

PASTRY CHEF MATT PROCHOWNIK

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

### FIRST COURSE

Yellow Beet Borscht

Crème Fraises, Beet Chips

Smoked New England Clam Chowder

Focaccia Crouton, Crispy Leeks

### SECOND COURSE

Creole Tiger Prawns

Sweet Peppers, Garlic Crisps, Cilantro Pesto and Baby Watercress

Tender Baby Greens in Vanilla Poached Pear and Champagne Vinaigrette

Toasted Pine nuts, sunflower seeds and champagne Soaked Strawberries and Apricots

Duck Confit Bruschetta

Sweet and Spicy Crisp, Niagara Peach Chutney and Triple Cream Brie

### THIRD COURSE

Lemon Granita

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Grilled Beef Tenderloin

Gold Rosti Potato, Foraged Mushroom Ragout, Double Smoked Bacon Dust and Lobster Butter

Pan Roasted Swordfish

Crushed Garlic Fingerling Potato, Asparagus, Cucumber Salsa and Champagne Butter

Roasted Chicken Supreme

Sundried Tomato Goat Cheese Stuffing, Wrapped in Prosciutto, Pesto Mash and Artichoke and Roasted Pepper Relish

Roasted Ontario Lamb Rack

Grainy Dijon and Toasted Pinenut Crust, Scalloped Sweet Potato, Fine Beans and Minted Chipotle Jus

### DESSERT

Bailey's Cheesecake

Strawberry Margarita Crème Brulee

Caramel Apple Trifle with Pecan Cake and Vidal Chantilly

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