

NYE 2018

PRIX FIXE MENU

Three Courses \$76/person

APPETIZERS

Lobster Bisque

Lobster Stock, Cognac Cream, Garlic Crème Fraiche, Crisp Crouton

Giant Ravioli

Braised Beef, Port Reduction, Toasted Walnuts, Blue Cheese Crumble

Cheese & Meat Plate

Capicola, German Sausage, Chef's Selection of Cheeses, Crostini

Romaine Salad

Crisp Bacon, Aged Parmesan, Housemade Garlic Dressing, Sourdough Croutons

MAINS

Chicken

Hickory Smoked Breast, Bacon-Peach Chutney, Buttered Basmati Rice

Prime Rib

8 oz Slow Roasted, Au Jus, Caramelized Red Onions, Garlic Mash

Pasta

White Truffle Scented Fettuccini, Garlic Prawns, Chanterelle Mushrooms, Aged Parmesan Sauce

Fish

Pan Seared Halibut, Pistachio Crumble, Grapefruit Beurre Blanc, Root Vegetable Slaw

Beef

Tenderloin (8 oz), Spiced Merlot Syrup, Hand Cut Chips, Truffle Mayo *Tenderloin will be butterflied when asked medium-well/well-done

DESSERTS

Maple Extreme Cake

Maple Sponge Cake, Maple Mousseline, Sugar Cream, Diced Maple Dough, Maple Fondant, Maple Flakes & Bits

Chocolate Java Cheesecake

Nanaimo Biscuit Base, Coffee Cheesecake Paste, Caramel Mirror, Mini Brownies, Dark Chocolate Garnish

Mille-Feuille

Butter Puff Pastry, Chantilly Cream, Vanilla Custard, White Fondant

Profiteroles

Raspberry Crème Patissière, White Chocolate Ganache, Pistachio Crumbs