

# New Years Eve



Buns & butter

## FIRST

CELERIAC & PARSNIP SOUP

herb oil

## SECOND

CHOOSE ONE

LOBSTER RAVIOLI

white wine cream, truffle oil

VENISON CARPACCIO

roasted capers, sweet onion, cedar jelly

WINTER SALAD

roast pear, spinach, candied pecans, sweet onion, goat cheese,  
white balsamic dressing

BRIE IN FILO

apple chutney, balsamic reduction

## THIRD

CHOOSE ONE

BRAISED DUCK LEG

cherry & Mandarin orange reduction, braised lentils

SEAFOOD WELLINGTON

sockeye salmon, scallops, shallots, spinach mushrooms,  
dill cream sauce, herb risotto

MUSHROOM WELLINGTON

roasted vegetables, chickpeas,  
basil turmeric coconut cream

ARCTIC CHAR & CAVIAR

pea purée, saffron cream, herb risotto

HALF RACK OF LAMB

garlic herb marinade, potato, yam & truffle pavé, mint jus

BRAISED BEEF SHORT RIB

red wine reduction, caramelized onion,  
potato yam & truffle pavé

## FOURTH

CHOCOLATE TRUFFLE CAKE

rich dark chocolate mousse,  
raspberry purée, candy ginger

Please note, since all our dishes are prepared to order, our kitchen operation may involve shared cooking and preparation areas. While we will do our best to meet any dietary or allergy restrictions, we cannot guarantee that any menu item can be completely free of allergens.

Applicable taxes and gratuities are additional.