

NEW YEARS EVE

APPETISERS

Lobster + Shrimp Bisque

dill crème fraîche ^{GF CS}

Loch Fyne Scottish Smoked Salmon

on toasted brioche with baby arugula, chopped red onion,
capers, citrus dressing ^{DF}

Pulled Pork + Vegetable Spring Roll

broccoli slaw, honey + cilantro dressing ^{S SOY DF}

Baby Lettuce Salad

almond crusted goat cheese, cherry tomatoes,
sliced red onion, champagne vinaigrette ^{GF DF}

ENTRÉES

Grilled Berkshire Pork Chop

rosemary + honey roasted fingerling potatoes, grilled asparagus,
red bell pepper, apple, red wine demi glace

Surf n Turf

sautéed baby vegetables, fondant potatoes +
red wine reduction (\$20 dollar surcharge)

Pine Nut Halibut

saffron pearl potatoes, fresh broccoli, cilantro + lemon butter sauce

Grilled English Lamb Sirloin

pomme dauphinoise, sautéed baby, vegetables, fresh mint jus

Parmesan + Vegetable Risotto

white truffle oil drizzle

DESSERT

Poached Pear

in spiced red wine with chocolate mousse ^{GF NF}

Profiteroles

filled with mascarpone ice cream, drizzled with crème anglaise,
caramel sauce + chocolate sauce ^{NF}

Tres Leches Cake

buttermilk cake, infused with tres leches syrup,
filled with cream cheese chantilly, fresh berries ^{NF}

\$130 / person + grats