2017 New Year's Eve Menu

Corn & Triple Cream Brie Soup
Parsley Oil, Fried Corn and Sage

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Seared Scallops
Baby Kale, Frisee, Orange Segments, Pomegranate Foam, Citrus Vinaigrette

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AAA Canadian Beef Tenderloin
Crispy Mashed Potatoes, Rainbow Carrots, Tempera Chanterelles, Cherry Demi-Glace

or

Sous Vide Duck Breast
Fondant Potatoes, Romanesco, Mandarin Orange Chutney, Demi-Glace

or

Grilled Swordfish & Prawns
Lemongrass and Coconut Jasmine Rice, Gai Lan, Almonds, Indonesian Sweet Chilli Soy Sauce

or

Polenta Steak
Collard Greens, Succotash, Pimiento, Black Trumpets

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Panna Cotta
Coconut Milk, Dark Chocolate Shavings and Pomegranate Reduction

Four Course Menu $69

No substitutes are available.

Thank you for joining us for Dinner. Have a Happy New Year!

Chef: Robbie Beint

Please inform your server of any allergies and dietary requirements.

15% Gratuities and 5% GST are not included. For parties of 8 or more an automatic 15% gratuity will apply