

# NEW YEAR'S EVE MENU

Sunday, December 31st 2023 | 4pm - 9pm

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*Complimentary flute of Prosecco*

## AMUSE BOUCHE

Charred sea scallop, ginger lime marmalade, radish sprouts

## APPETIZERS

Poached Bosc pear and cilantro flatbread, Brie, toasted almonds,  
red onion jam, sunflower sprouts

Sweet potato pumpkin bisque, maple and gouda chive dumpling

Eleven greens and sprouts salad, roasted bell peppers, asparagus,  
tomatoes, Wabanaki maple citrus dressing

## ENTRÉES

10 oz New York Strip, Porter River mushroom ragout, pommes aligot,  
baby carrots, patti pan squash

Pan seared Point Aconi Halibut loin, Asian fried rice, tempura vegetables, ponzu beurre blanc

Pan blackened sea scallops, butternut squash risotto, blood orange rhubarb reduction

Brie and Bosc pear stuffed chicken supreme, rosemary pan jus, brown butter parmesan  
whipped potatoes, baby carrots, radish sprout tangle

Lentil and grain risotto, charred bell peppers, cherry tomatoes, paneer and rosemary pesto

## DESSERTS

Baked triple crème Brie, sweet berries, poached Bosc pear, blueberry coulis

Sticky toffee pudding Glen Breton caramel sauce, strawberry prosecco salsa,  
white chocolate caviar

Flourless chocolate torte, white chocolate mousse, Bailey's milk chocolate shooter

55.00  
*Per Person*  
*+ HST & Gratuities*

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*Executive Chef - Shaun Zwarun*