

NEW YEARS EVE MENU

Tuesday, December 31st 2024 | 4pm - 9pm

Complimentary flute of Prosecco

AMUSE BOUCHE

Carpaccio of Elk, Cape Breton sea salt, truffle oil, black cherry balsamic syrup

APPETIZERS

Sea Scallops, brown butter beurre blanc, roast carrots, pepitas, sprout salata

Sweet Corn bisque, crisp polenta, honey espuma, pink peppercorn dust

Artisan greens, grilled asparagus, apple, rosemary crusted goat cheese fritter, lemon cider dressing

ENTRÉES

Cape Breton Snow Crab Risotto
Chestnut mushrooms, asparagus, grana Padano, radish sprouts

Blackened Sable Island Halibut Loin
Asiago crust, Nova Seven beurre blanc, pomme dauphine, warm vegetable salad

Nova Scotia Lamb Chops Scottadito
Hot honey chimichurri, rosemary potato parcel, charred vegetable caponata

Chicken Saltimbocca
Wrapped in Prosciutto & sage, truffled cheddar arancini, warm vegetable salad
Cranberry port jus

Coppa Beef Tenderloin Medallion
Espresso rub, Lion's mane mushroom & vidalia onion ragout, pomme dauphine, truffled hollandaise

Quinoa stuffed roasted Acorn squash
Tomato, cauliflower, lentils, fennel, chive chimichurri

DESSERTS

Sticky Toffee Pudding Sea Fever rum spiked caramel sauce, Chantilly cream, shaved white chocolate

Chocolate torte, raspberry coulis, field berry salad, crème anglaise

Warm Pear cobbler, cream cheese ice cream, Sea Fever caramel sauce

55.00
+ tax per person

Executive Chef - Shaun Zwarun