



Kiju's

NEW YEAR'S EVE

with JORDAN MUSYCSYN
6PM - 9PM

DEC. 31, 2025

4 COURSE FEAST 4PM - 9PM

Amuse Bouche
Appetizers
Entrées
Desserts

Bid adieu to 2025 with
amazing food, music,
and celebration!

\$65
PER PERSON + TAX



RESERVE NOW
902-562-6220

KIJUS.COM

NEW YEARS EVE MENU

Wednesday, December 31st 2025 | 4pm - 9pm

AMUSE BOUCHE

Sea scallop ceviche with lemongrass, ginger, lime juice, cilantro

APPETIZERS

Brown butter potato cake, tempura lobster tail, fennel beurre blanc

Trio of Potato Bisques:

Sweet potato & curry, Yukon gold & roasted garlic, blue potato & pink peppercorn espuma

Crisp baby greens with king oyster mushroom & gouda arancini, blistered cherry tomatoes, white balsamic dressing

ENTRÉES

PHYLLO HALIBUT

Crisp halibut phyllo parcel, tomato rosemary pesto reduction, squash & bell pepper ragout, gouda chive whipped potato

CHARRED LAMB CHOPS (Scottadito)

Rosemary-marinated lamb chops, apricot, sweet potato quinoa hash, roasted baby carrots

STUFFED CHICKEN MAFALDINE

Chicken stuffed with local mushroom duxelles and Fotina cheese, Mafaldine pasta with grilled peppers & spinach

PARMESAN-DUSTED SEA SCALLOPS

Pan-seared Digby sea scallops, warm plum tomato bruschetta, cheese ravioli, roasted vegetable succotash

BEEF & BLUE

Beef tenderloin with caramelized onion & port jus, Dragon's Breath blue cheese crust, gouda & chive whipped potatoes, roasted vegetable succotash

STUFFED BELL PEPPER MAFALDINE

Roasted bell pepper with shiitakes, squash, quinoa, basil, scallions & spinach, Mafaldine pasta, roasted tomato sauce

DESSERTS

STICKY TOFFEE PUDDING

Crème anglaise, drunken raspberries, shaved white chocolate

PLATE OF ASSORTED CHEESES WITH FRESH & PRESERVED FRUIT & BERRIES

Selection includes Cambozola, goat's cheese, dragon's breath blue, truffled cheddar, Oka, candied walnuts, preserved strawberries, sugared berries

DARK CHOCOLATE TORTE

Sea salt & Bailey's caramel sauce, strawberry compote, Chantilly cream

65.00

+ tax per person