# NEW YEARS EVE MENU

Thursday, December 31st 2026 | 4pm - 9pm

WARM LUSKI
Whipped rosemary butter

*Complimentary Flute of Champagne*

**AMUSE BOUCHE**

PAN-SEARED SEA SCALLOP
Prosciutto crisp, pineapple relish

**APPETIZERS**

WARM PISTACHIO-CRUSTED BRIE CHEESE
Hot honey, fig marmalade, pear chip, toasted baguette

BROWN BUTTER CARROT BISQUE
Seared sea scallop, ginger butter, chive oil

BROILED ROMA TOMATO SALAD
Stuffed with orzo, shallots, scallions and Gouda, served with charred romaine hearts and rosemary pesto vinaigrette

**ENTRÉES**

POINT ACONI LOBSTER RISOTTO
Local oyster mushrooms, asparagus, basil reduction, Grana Padano

NORTHUMBERLAMB LAMB SHANK
Braised in Cereal Killer Stout, goat cheese mash, maple-cumin braised carrots

PROSCIUTTO-WRAPPED PORK TENDERLOIN
Pommery jus, Glen Breton apple reduction, creamy Asiago polenta, maple-cumin braised carrots

PAN-SEARED SEA SCALLOPS
Sweet pea and Parmesan risotto, asparagus, Parmesan tuile

PAN-SEARED CHICKEN
Stuffed with portobello duxelles, goat cheese mash, maple-cumin braised carrots

BRAISED KING OYSTER MUSHROOMS
Miso-maple and Valley Ice Cider lacquer, dashi beurre blanc, pearl barley and root vegetable hash

**DESSERTS**

STICKY TOFFEE PUDDING
Crème anglaise, drunken blackberries, whipped cream

CHEESE & BERRIES
Selection of local and imported cheeses, Bosc and Anjou pears, sweet berries, candied walnuts, Annapolis Valley honeycomb, blueberry balsamic compote

WARM BLUEBERRY WHITE CHOCOLATE CAKE
Sea Fever rum caramel, shaved white chocolate, whipped cream

**THREE COURSES**

Includes amuse-bouche & complimentary Champagne

**65.00**
*per person*
*Plus tax and gratuity*

*Executive Chef - Shaun Zwarun*