

FIRST COURSE

Ox-Tail Consommé

Foie gras dumplings, Northern Woods mushrooms, chives

OR

Potage of Carrot

Vadouvan curry spice, pressed goat yogurt, puffed grains

OR

Winter Salad

Pickled & roasted beets, cauliflower, radishes, Saskatoon berry preserve, beet chips, crème fraîche, local greens

SECOND COURSE

Butter Poached Lobster

Rabbit sausage, carrot puree, sea buckthorn preserve, Brussels leaves

OR

Black Cod

Uni panna cotta, sake kasu broth, seaweed chips

OR

Ricotta Gnocchi

Roasted squash, crispy kale, white truffle fonduta

THIRD COURSE

Elk Loin

Veal sweetbreads, roasted sunchokes, sunflower seed purée, oyster mushrooms, Swiss chard, sherry jus

OR

Chantecler Chicken

Roasted breast & leg, braised lentils, bacon lardon, kabocha squash purée, Brussels sprouts, thyme jus

OR

Vegetable Terrine

Carrots, parsnip, celeriac, potato, charred eggplant purée, pearl onions, roasted tomato mousse, mustard greens

OR

Wellington County Beef Tenderloin

Creamed spinach, foie gras, toasted brioche, sauce Périgord

(Add seared foie gras to any course \$12)

FOURTH COURSE

Niagara Pear Pavlova

Roasted pear, Swiss meringue, 4-spice mousse

OR

Chocolate

Chocolate mousse, hazelnut butter, salted caramel

OR

A Selection of Canadian Artisanal Cheeses

\$99 Per Person (plus taxes & gratuities)

Includes Live Jazz Entertainment, New Year's Toast & Party Favours