

## NEW YEAR'S EVE CELEBRATION

*Four Course Menu - First Seating from 6pm*

### AMUSE-BOUCHE

#### FIRST COURSE

- choice of -

#### Half Dozen Oysters

cucumber mignonette, lemon

#### Truffle Mushroom Velouté

crostini, truffle crème fraîche

#### Octopus

maple carrot, homemade ricotta, pickled beet, iberico ham

#### ENTRÉE

- choice of -

#### Roasted Turbot

preserved lemon wild rice, rhubarb, caviar butter sauce

#### Risotto

goat cheese, almond, chervil

#### 8oz Wagyu NY Striploin

pommes dauphinoise, baby turnip, black truffle jus

#### Duck

foie gras, butternut squash, apple, quinoa ragout

#### DESSERT

- choice of -

#### Individual Croquembouche

chestnut cream, caramel

#### New Year's Chocolate Disco Ball

manjari chocolate cake, orange curd, almond crumble

#### Pear & Champagne Bavarian

brown butter financier, cassis gel

#### The King's Cake

thirteen layer chocolate cake slice, 64% guayaquil

ganache, vanilla ice cream, chocolate sauce

**\$35 supplement for two**

**\$195 per guest**

*includes glass of Sparkling*

#### FOR THE TABLE

#### Petit Seafood Platter

\$120

oysters, poached shrimp, alaskan  
king crab legs, octopus salad

#### Oscietra Caviar

\$445

blinis, egg white, egg yolk, crème  
fraîche, chives

*Kindly note, price in Canadian dollars and does not include tax and gratuity.*