

NEW YEAR'S EVE CELEBRATION

Five Course Menu - Seating from 8:30pm

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

SECOND COURSE

- choice of -

Scallop

pea puree, pickle carrot, vermouth sauce

House Smoked Salmon

sweet potato, crispy amaranth, fennel cream

Chicory Salad

radicchio, watercress, truffle vinaigrette, pickled shimeji,
orange, goat cheese

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 Croquebouche

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

\$275 per guest

includes balloon drop celebration, DJ, glass of Champagne

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.