

# NYE DINNER

## 1<sup>st</sup> Course

- Lobster bisque
- Classic caesar with lemon, parmesan, croutons
- Organic greens, honey scented ricotta, citrus vinaigrette, apple.

## 2<sup>nd</sup> Course

- Seared scallops, crispy pork jowl, celery root puré e
- Beef tartare, cured egg yolk, ancho chile aioli, sunchoke chips,
- Burrata, fried sourdough, poached figs, arugula
- Roasted duck breast, apple and fennel slaw, maple whipped goat cheese

## 3<sup>rd</sup> Course

- Wild mushroom gnocchi, truffle, pine nuts, parmesan reggiano
- Port braised beef short rib, pommes puree candied onions
- Arctic char, confit potato, maple and horseradish cream,
- Seared venison, spiced local squash, coffee demi-glace,

## 4<sup>th</sup> Course

- Spiced apple sabayon tart, charred apple and bourbon compote, maple scented cré me fraiche
- Baileys scented chocolate cré meux, Frangelico ice cream, sesame crisp.