

NEW YEARS 4 COURSES

BUTTERNUT SQUASH HONEY AND SAGE SOUP

AAA BEEF TENDERLOIN CARPACCIO

Salad of shaved readishes, fennel, frisee, and Toscano cheese. Pommery balsamic vinaigrette.

GRILLED CALAMARI

Watermelon and lime salad. Fresh Thai chilies, coriander and soy glazed crispy pork belly.

'DAY BOAT' SCALLOPS

Pan seared scallops, cauliflower puree, pineapple and caper salsa, double smoked bacon.

'DINGO FARM' BERKSHIRE PORK AGNOLOTTI

Wilted rainbow swiss chard, fontina cheese fondue, cider froth and Niagara PINGUE prosciutto crisps.

14oz AAA Simcoe County BEEF RIBEYE

Served with green beans, mashed potatoes, red wine jus and sauce béarnaise.

'RIVERGLEN FARM' MUSCOVY DUCK BREAST

Pearl barley risotto. Candy cane, golden and white beets. Thyme jus and blood orange marmalade.

PAN FRIED 'LAKE ERIE' PICKEREL

Braised salsify, smoked bacon, oyster mushrooms and vanilla scented mash. Red wine jus.

'FENWOOD FARM' CHICKEN AND FONTINA RAVIOLI

Sautéed pearl onions, smoked bacon, grilled king oyster mushrooms, hazelnuts and escarole. Garlic froth and thyme jus.

CLASSIC CRÈME BRULEE

CHOCOLATE GANACHE TORTE

CARROT CAKE

COFFEE OR TEA

\$45/PERSON, TAXES AND GRATUITY EXTRA.