

NEW YEAR'S EVE MENU

STARTERS

Pork Belly Chicharron

Pomegranate Guacamole Spread with
Watermelon Radish & Coriander Salad

Smoked Trout Dip

Served on a Toasted Baguette and Artisan
Romaine Leaves

Mini Beef Wellingtons

Wild Mushroom Demi & Fried Lotus Root

Baked Brie

Calabrian Blood Orange Marmalade &
Micro Arugula

SOUP OR SALAD

New England Clam Chowder

Served with Oyster Crackers

Roasted Butternut Squash

Topped with Chorizo & Micro Cilantro

Winter Salad

Herbes de Provence Citrus Vinaigrette,
Roasted Apples, Cranberries, Sugar Snap
Peas, Shaved Cauliflower & Herbs with
Goat Cheese Crumbles

ENTREE

Roasted Breast of Duck 75

Maple Leaf Farms Duck Breast with Luxardo Cherry Demi served with Heirloom
Carrots, Shallots, Sweet Potato Mash & Asparagus

Thai Coconut Curry Salmon 75

Coconut Jasmine Rice, Sugar Snap Peas, Roasted Cashews & Thai Chiles served
with Yellow Curry Sauce

Chilean Seabass & Lobster 95

Poached Main Lobster in Compound Butter with Forbidden Rice, Asparagus,
Primavera Mix served with Black Garlic Beurre Blanc

14oz Wagyu Strip 115

Yukon Mash & Asparagus topped with Cowboy Butter

Australian Rack of Lamb 95

Tabbouleh, Sugar Snap Peas & Baby Carrots served with Middle Eastern Skhug

Steak & Lobster 135

8oz Center Cut Filet, 10oz Canadian Lobster Tail, Yukon Mash & Asparagus served
with Brandy Peppercorn Sauce, Drawn Butter