

FIRST COURSE

East Coast Lobster Consommé

Lobster mousseline, wild rice, borage

OR

Northern Woods Mushroom & Celeriac Purée

Truffle oil, lovage

OR

Winter Salad

Victory greens, crispy squash, sunflower seeds, Riesling vinaigrette

OR

Ontario Heirloom Beet Composition

Spiced yogurt panna cotta, sorrel, Niagara apple molasses

SECOND COURSE

Digby Bay Scallop Crudo

Sea buckthorn marinade, orange supreme, shaved fennel, fresh chilies, mizuna cress

OR

West Coast Halibut

Saffron potato risotto, Savoy spinach, lemon emulsion

OR

Butternut Squash Ragout

Polenta gnocchi, Brussels sprouts, Monforte toscano

OR

Smoked Steel Head Trout

Apple radish slaw, maple crème fraîche, fingerling potato crisps

THIRD COURSE

Seared Duck Breast

Sweetbread & foie gras boudin, braised cabbage, apricot purée

OR

Braised Wild Boar

Cauliflower, kale, walnut earth, cider jus

OR

Sunchoke Tortellini

Roasted pear, Swiss chard, parmesan broth, toasted hazelnuts

OR

Wellington County Beef Tenderloin

Pomme purée, truffled spinach, béarnaise sauce

FOURTH COURSE

A Selection of Canadian Artisanal Cheeses

OR

Profiteroles

Toasted almonds, vanilla ice cream, dark chocolate sauce

OR

Flambé Toffee Pudding for Two

Spiced crème anglaise

\$99 Per Person (plus taxes & gratuities)

INCLUDES Live Jazz entertainment, New Year's Toast & Party Favours