

*New Year's Eve*  
*Table d'Hôte Menu*

**~ Soup ~**

Slow Roasted Niagara Peninsula Squash with Cayenne Hazelnut Brittle

**~ Salad ~**

Crispy Baby Rocket Lettuce with Cracked Pepper and Ice Wine Dressing,  
Poached Pear and Canada Gold Cheese

**~ Appetizers ~**

Charbroiled Chilled Shrimp with Vodka Clam and Tomato Cocktail under  
Horseradish Crisps

**Or**

Classic Escargot Swimming in Garlic Butter with Yukon Gold Potato Brioche Toast

**Or**

Phyllo wrapped baked Upper Canada Brie, frosted Concord Grapes and Winter  
Melon Salad

**~ Entrees ~**

Seared Bone-In Young Beef Tenderloin with Quebec Cambozola Cheese and  
Tintern Ridge Reduction

**Or**

Cassia Dusted Sea Bass with Charbroiled Baby Fennel and Black Plum Confit

**Or**

Smoked Mozzarella Stuffed Chicken Breast with aged Balsamic Reduction  
wrapped in Prosciutto with charred Pepper and Sweet Onion Ragout

**Or**

Seafood Platter for Two – Jumbo Scallops and Tiger Shrimp on Salmon with  
Lemon Butter

**Or**

Roasted Vegetable and Baked Goat's Cheese Pappardelle Pasta with Basil Crisp

**~ Dessert ~**

Fruit & Fresh Pastries

Coffee or Tea

**\$85.00 per person**

Prices not including alcohol, gratuity & taxes.

