



New Year's Eve

Gourmet Celebration Dinner

December 31, 2011

SALAD

Bouquet of baby greens, cucumber wrap,
oven roasted pears, balsamic glaze

SOUP

Smoked tomato bisque, basil crème fraîche,
herbed crostini

CLEANSER

Pineapple sorbet, caramelized sugar spear

ENTRÉE

Pecan crusted halibut, fennel slaw,
oven roasted tomato risotto, lemon mango coulis

OR

Marinated AAA beef tenderloin, baby shrimp,
béarnaise, port fortified demi,
chive and roasted garlic mash

DESSERT

Chocolate ganache, sweet almond tart,
fresh sliced banana, caramel sauce

\$48



*Seniors & Local Discounts Available.
Prices do not include customary 15% service charge and GST*

WINTER 2011/2012