

FIRST COURSE

Game Bird Consommé

Pheasant mousseline, squash, roasted cabbage

OR

Potage of Cauliflower

Pecan earth, apples, thyme oil

OR

Winter Salad

Salt roasted rutabaga, sunchokes, caramelized honey, pecan butter,
truffle crème fraîche, brown butter vinaigrette

SECOND COURSE

Fogo Island Cod

Northern divine caviar, chive royal, lemon emulsion, shallot chips

OR

Butter Poached Lobster & Foie Gras

Poached lobster tail, foie gras torchon, squash brioche, pickled apples, spruce tip sabayon

OR

Salsify Ravioli

Oyster mushrooms, walnut purée, chèvre noire, watercress

THIRD COURSE

Elk Loin

Variations of mushrooms, caramelized cauliflower purée, Swiss chard, sherry jus

OR

Margret of Duck

Hazelnut crusted duck breast, roasted celeriac, apple purée, Brussels leaves, black truffle, jus

OR

Vegetable Cannelloni

Eggplant cannelloni, roasted squash & celeriac, sunflower seed ``feta``, tomato fondue, basil

OR

Wellington County Beef Tenderloin

Grilled kale, potato gratin, smoked Bordelaise sauce

(Add seared foie gras to any course \$12)

FOURTH COURSE

Sea Buckthorn Trifle

Sea buckthorn curd, vanilla custard, almond cake, poppy seed crunchy meringue

OR

Chocolate Hazelnut Terrine

Salted caramel

OR

A Selection of Canadian Artisanal Cheeses

\$99 Per Person (plus taxes & gratuities)

Includes Live Jazz Entertainment, New Year's Toast & Party Favours