



New Years Dining Experience

7 Course Dinner With Curated Wine Selection

Amuse Bouche Welcome

Cocoa nib crusted venison loin, truffle scented shiitake lasagna, grilled vegetable terrine

Complimentary Peninsula Ridge Estate Sparkling Wine

Freshly Baked Artisan Bread, Crisp Lavash

House made chicken pate, wildflower honey whipped butter, olive tapenade

Five Onion Soup en Croûte

Braised oxtail, black garlic, torched Gruyere, shallot confit

Charred Baby Gem - Red Kale Salad

Cranberry - walnut chèvre rolled truffle, shaved radish, pink peppercorn vinaigrette, pickled red onion

or

Roast Quail

Benedict style quail egg, crispy Yukon potato slaw, foie gras Hollandaise, braised white asparagus, pickled honey mushrooms, local Four Season Greens

or

Seafood Duo

Citrus poached shrimp, Muskoka maple cured salmon, cauliflower panna cotta, apple - shallots slaw, fresh herb crostini, grated horseradish - tomato salsa

Lemon and Pomegranate Sorbet

Escalope of Black Cod

Atlantic shrimp rice cake, grilled Belgian endive, savoury slaw resting on curried coconut - lime broth

or

Ontario Rack of Lamb

Fresh herb crusted lamb chops, wild garlic potato croquettes, parsnip puree, baby vegetables, pickled blueberries, pan jus

or

Hand Layered Vegan Lasagna

Presented with crispy lentil fritters, marinated portobello, cherry tomato compote, local vegan cheese, romesco emulsion

or

Brome Lake Duck

Confit leg, clementine glazed roasted breast, foie gras brûlée, artichoke chestnut and Brussel sprout, champagne braised red cabbage

or

Land and Sea

Carved pan roasted AAA beef tenderloin, vanilla bean poached Canadian lobster tail roll, warm Blue Fin crab salad, grilled asparagus, potato gratin, duo of smoked herb reduction along with brandy cream sauce

Sweet Ending

Selection of pastries prepared by the Deerhurst pastry kitchen

Quebec Artisanal Cheese

Blueberry Mini, Aged Caprano, Cantonner, Cendre de Lune, Sir Laurier dried fruit, Port wine pipette, biscuits, berries

Muskoka Roastery Black Bear Coffee

Selection of Steep Teas

\$149/Adult \$69/Wine Pairing

Antler cocktail list and wine list available if preferred





New Years Dining Experience

Wine Pairings

Welcome

*Complimentary
Peninsula Ridge Estate
Sparkling Wine*

Start

*2020 Reif Estate Winery
Pinot Noir – Shiraz*

Appetizer

NV Astrale Rosato Rose, Italy

Entrée

Select One

*2019 Elena Walch 'Castel
Ringberg Pinot Grigio*

*2019 Honig Vineyard &
Winery Cabernet
Sauvignon*

*2022 Shafer 'Red Shoulder
Ranch' Napa Valley
Chardonnay*

Dessert

*2022 Reif Estate Winery
Late Harvest Vidal*

\$69

