



New Years Eve STATION BUFFET MENU

Fresh Live Oysters And Saku Tuna Tartare, Peppered Mignonette, Wasabi Peas
Introduction To Your Dining Experience With A Glass Of Sparkling Peninsula Ridge Estate Wine

Freshly Baked Artisan Bread, Crisp Lavash
House Made Paté, Wildflower Honey Whipped Butter, Olive Tapenade

Golden Beets And Heirloom Tomato Bisque
Goat Cheese Mousse, Watercress Infused Olive Oil

Tabbouleh Salad
Cucumber Salad With Dill Horseradish Cream
Heirloom Grape Tomatoes And Mini Bocconcini Salad Tossed In Balsamic Vinaigrette
Baby Gem, Red Leaf, Blond Frisse Greens
Create Your Own With Condiments And Homemade Dressings

Chilled Atlantic Shrimp Paired With In House Smoked Fish Display
Cocktail Sauce, Mignonette, Pickled Red Onions, Capers

Leg Of New Zealand Lamb
Risotto And Wild Leek Ravioli Station
Live Station Prepared And Served By Our Chefs
Carved Roast Alberta Beef Filet Tenderloin
Select Mustards, Horseradish, Beef Jus Reduction Sauce
Pan Roasted Brome Lake Duck Breast & Leg Confit

Pei Mussel Station
Grilled Shrimp Skewers
Atlantic Lobster Thermidor
Baked Maple - Soy Marinated Farm Raised Atlantic Salmon

Asparagus / Duchess Potato / Maple Glazed Baby Carrots
Truffle Scented Wild Mushroom Sauté

Canadian Cheese Display
Dried Fruit, Port Wine Pipette, Biscuits, Berries

Mini Maple Creme Brulée / Rhubarb Bread Pudding With Apple Flambé

Beetroot Cheesecake / Bala Cranberry Tart / Muskoka S'mores
Chocolate Fondue With Cantaloupe, Honeydew, Strawberries And Marshmallows
Coconut Macaroon / Ice Cream Float

Tasting Of Ontario VQA Riesling Wine With Dessert Course

Dark Roast Coffee And Selection Of Tea

\$92.95 | ADULT