

NEW YEAR'S EVE

LIVE CHEF STATIONS DINNER EXPERIENCE

Introduction To Your Dining Experience With A Glass Of Sparkling Peninsula Ridge Estate Wine

Fresh Live Oysters And Saku Tuna Tartare

Peppered Mignonette, Wasabi Peas

Freshly Baked Artisan Bread and Savory Scones

House Made Paté / Wildflower Honey Whipped Butter / Olive Tapenade / Hummus

Golden Beets And Heirloom Tomato Bisque

Goat cheese Mousse, Watercress Infused Olive Oil, Beet Chips and Local Seedlings

Tabbouleh Salad

Cucumber Salad With Dill Horseradish Cream

Heirloom Grape Tomatoes and Mini Bocconcini Salad

Tossed in balsamic vinaigrette

Chef Prepared Tableside Caesar

Creamy Garlic Vinaigrette tossed in with Red Oak, Lolla Rossa, Baby Gem, Escarole Greens with your choice of White Anchovies, Fried Chickpeas, Maple Cured Bacon, Shaved Parmigiano Cheese, Preserved Lemons, Crushed Pink Peppercorns

Chilled Atlantic Shrimp

Paired with House Smoked Fish Display, Cocktail Sauce, Mignonette, Pickled Red Onions, Capers

Smoked Pork Hock in Braised Cabbage

Brome Lake Duck Breast and Confit Leg

Chef's Carving Station

Herb Encrusted New Zealand Rack of Lamb and Roasted AAA Beef Tenderloin

Kozlik's Mustard, Horseradish, Hollandaise Sauce, Beef au Jus

PEI Mussels

Grilled Shrimp Skewers

Atlantic Lobster Thermidor

Baked Maple

Soy Marinated Farm Raised Atlantic Salmon

Risotto And Wild Leek Ravioli Station prepared and served by our chefs

Asparagus / Duchess Potato / Maple Glazed Baby Carrots

/.Truffle.Scented.Wild.Mushroom.Sauté

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

Dessert Station

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

Dark Roast Columbian Coffee | Selection of Specialty Tea, Juice and Soft Drinks

\$110 PER PERSON

