

# 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 Confited 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**