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KITCHEN + BAR

NEW YEAR'S EVE

LIVE CHEF STATION DINNER EXPERIENCE

Start Your Celebration with a Glass of Sparkling Peninsula Ridge Estate Wine

Chilled Seafood Display
Fresh oysters, saku tuna, grilled octopus, hokkaido scallops ceviche
peppered mignonette, wasabi peas, seaweed salad

Freshly Baked Artisan Bread & Savoury Scones
house made paté | wildflower honey whipped butter, olive tapenade, hummus

Five Onion Soup en Croûte
Braised oxtail, black garlic, torched Gruyère, shallot confit

Red Quinoa Tabbouleh Salad

Niagara Pear, Fennel & Cucumber Salad
Flavoured with fresh dill & horseradish cream

Heirloom Grape Tomatoes & Mini Bocconcini Salad
Tossed in balsamic vinaigrette

Chef-Prepared Tableside Caesar
Creamy garlic vinaigrette tossed 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 & Confit Leg

Chef's Carving Station
Kozlik's mustard, horseradish, hollandaise sauce, beef au jus

Herb-Encrusted New Zealand Rack of Lamb

Roasted AAA Beef Tenderloin

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

Dessert Station
Apple cheesecake | Coconut macaron | Bala cranberry panna cotta
Mini maple crème brûlée french crêpes with cherry & banana jubilee
Muskoka s'mores chocolate fondue with fresh strawberries & marshmallows
Canadian cheese display with dried fruit, port wine pipette, biscuits & berries

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

$140 PER PERSON
18% Service Charge and Tax Extra