

New Year's Eve 2018

Executive Chef Eric Neaves
Sous Chef Jonasz Manciewicz

1st

Parsnip & Pear Soup

virgin pressed canola oil, parsnip chips, fried parsley (v) (gf)

Confit Duck Wings

chinese five-spice powder, rosewood wildflower honey, radish slaw

wine: sparkling (chardonnay/pinot blend), ravine winery,
vqa niagara peninsula, 2016 (3oz)

2nd

Warm Mushroom Salad

*celeriac purée, maitake and button mushrooms, smoked almonds,
baby kale, red currants, celeriac chips*

wine: chardonnay '3xp', pearce, pender & predhomme collaboration,
vqa niagara peninsula, 2015 (3oz)

Heirloom Beet Salad

*raspberry-beet emulsion, blood oranges, aged balsamic,
baby kale, candied pecans (v) (gf)*

wine: sauvignon blanc '3rd edition', meldville winery,
vqa lincoln lakeshore, 2017 (3oz)

3rd

Beef Duo

*pan-seared beef clod tender (served medium) & bbq beef ragù,
barley risotto, roasted root vegetables, chimichurri, aged parmigiano*

wine: shiraz 'reserve', mission hill winery, vqa okanagan valley, 2015 (6oz)

Grilled Pickerel

*crab & shrimp ravioli, sunchoke purée, kale,
red pepper & fennel beurre blanc, cress*

wine: viogner 'redfoot vineyard', redstone winery,
vqa lincoln lakeshore, 2017 (6oz)

Stuffed Delicata Squash

*smoked mushroom, leek & quinoa filling, parsley-root mash,
parsley pistou, roasted chestnuts, red sorrel (v) (gf)*

wine: pinot noir 'break-in', organized crime winery,
vqa beamsville bench, 2016 (6oz)

4th

Flour-less Chocolate Brownie

vanilla crème fraîche, flour-less chocolate brownie, hazelnuts, caramel

Earl Grey Crème Brûlée

amaretti cookies, jam (gf)

Fresh Baked Apple Tart

*puff pastry, roasted apples, apple butter,
roasted chestnuts, maple, whipped coconut cream (v)*

\$55 (+tax) per person

\$25 (+tax) wine pairings