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TIS THE SEASON TO
SAVOUR

New Year's Eve Dinner Buffet

December 31 from 6pm to 11pm

LET'S START

*Artisan bread with red fife, sourdough and multigrain breads,
artichoke eggplant spread, roasted garlic and mushroom humus*

Cumin Cauliflower and Parsnip Puree

Snow crab, roasted cream corn and tarragon

Build Your Own Heirloom Tomato and Pepper Bruschetta

Pesto crostini, cold pressed olive oil, shaved reggianno

Fennel and Dill Cured Atlantic Gravlax

Warm mini potato blini, chive crème fraiche

Individual Seafood Bouillabaisse in Mini Crocks

THE MAIN EVENT

Slow Roasted Prime Rib

Rosemary horseradish, mini brioche, red wine jus

Crisp Skinned Breast of Tom Turkey

Beliak Heritage Farms turkey, blackberry compote, jus

Three Cheese Cannelloni

Boursin and basil cream, crispy capers, charred red peppers and artichokes

Braised and Crushed Potato Boulangere

Leeks, herb de provence

Virgin Oil Tossed Vegetables

Baby carrot, baby zucchini, baby turnips, Brussel sprouts, beetroots

TO CONCLUDE

Decadent selection of desserts

Belgian Waffle Bar

Hot belgian-style waffles made right in front of you with your choice of strawberry compote, chocolate or caramel sauce, bananas, fresh berries, whipped cream, chocolate shavings, crushed candied pecans and maraschino cherries

Adults: 49 per person

Children (12 and under): 29 per child

Applicable taxes and gratuities not included.

For your convenience 15% gratuity will be added for parties of 8 or more.

Please contact us for more information.