



## **NEW YEARS EVE – PRIX FIXE DINNER 2023**

**\$89 PER PERSON + Tax & Gratuity**

EXECUTIVE CHEF · KEVIN HALLMAN

### **TO START**

Greens, Roasted Beet, Feta, Roasted Cherry Tomatoes, White Balsamic

Roasted Squash Soup, Candied Pepita, Maple Cinnamon Creme

Spinach and Feta Parcels, Mint and Cucumber Cream, Micro Greens

Seared Scallops, Pancetta, Chili, Spinach, Fine Herbs, Wine and Cream

### **ENTREE**

#### **Striploin**

Grilled 10oz NY Striploin, Garlic Mashed Potatoes, Grilled Asparagus, Bearnaise Sauce

#### **Salmon**

Pistachio and Panko Crusted Salmon, Cranberry Relish, Roasted Fingerlings and Grilled Asparagus

#### **Gnocchi**

Gnocchi, Roasted Squash, Mushroom, Arugula, Fine Herbs and Mascarpone Cream

#### **Chicken**

Apple Butter and Maple Glazed Chicken Supreme, Roasted Fingerling Potato and Grilled Asparagus

#### **10oz Prime Rib (\$20 upcharge)**

Garlic Mashed Potato, Grilled Asparagus, Yorkshire Pudding, Red Wine Jus

### **DESSERT**

The Parlour's Famous Pavlova with Raspberry Coulis, Lemon Crème Anglaise, Whipped Cream and Toasted Almonds

Irish Cream Crème Brule, Fresh Berries, Cinnamon Short Bread