NEW YEARS EVE – PRIX FIXE DINNER 2026

$99 PER PERSON + Tax & Gratuity

EXECUTIVE CHEF · KEVIN HALLMAN

TO START

Local Greens, Shaved Beets, Feta, Red Onion, Roasted Cherry Tomatoes, Shallot Vinaigrette

Roasted Pear and Squash Soup, Candied Walnuts, Feta, Maple Cinnamon Creme

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

ENTREE

Striploin

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

Salmon

Maple Dijon Glazed Salmon Fillet, Garlic and Chive Mashed Potatoes and Grilled Asparagus

Chicken

Pesto and Bocconcini Stuffed Supreme, Gnocchi, Spinach, Roasted Tomato, Roasted Garlic Cream

Vegetarian

Wild Mushroom and Chevre Tart, Crispy Fingerling and Shallots 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, Toasted Almonds

Limoncello Lemon Tart, Toasted Meringue

GLASS OF SPARKLING WINE

SEATINGS AVAILABLE FROM 5PM TO 8PM