



NEW YEARS EVE PRIX FIXE MENU 2022

EXECUTIVE CHEF – DENIS HERNANDEZ

SATURDAY DECEMBER 31ST, 2022

RESERVATIONS AVAILABLE FROM 430PM TO 8PM

AMUSE BOUCHE (Vegetarian Available)

Beef Tartare

Cornichons, Capers, Pickled Quail Egg, Comte

STARTERS

Fresh shucked Oysters

Apple Mignonette, Cucumber Granita

Chicken Liver & Foie Gras Parfait

Sea Buckthorn Jam, Brown Butter, Focaccia

Baked Camembert

Champagne Roasted Garlic, Red Onion Marmalade, Crostini

ENTREES

Roasted Ontario Turkey

Root Vegetables, Pomme Puree, Bread Pudding, Cauliflower Cream

Leg of Lamb

Rapini, Sweet Potato, Rosemary Barley, Tomato Chutney

Lake Erie Pickerel

Brussel Leaves, Potato Chips, Lentils, Chorizo, Trout Roe

Root Vegetable Pave

**Jerusalem Artichoke, Eggplant Caviar, Fried Goat Cheese, Tomato
Consommé**

DESSERTS:

**Pavlova with Whipped Cream, Lemon Crème Anglaise, Raspberry Coulis,
and Toasted Almonds**

White Chocolate Ice Cream

Hazelnut Crumble, Chocolate Brownie, Rum Caramel

\$ 69 PER PERSON

PRICING IS SUBJECT TO APPLICABLE TAXES