



## **NEW YEAR'S EVE PRIX FIXE DINNER** **MENU 2019**

EXECUTIVE CHEF · KYLE NICHOL

### **Amuse Bouche (Chef's Choice)**

#### **Starters**

**Caesar Salad House Made Dressing, Smoked Bacon Crumble  
Aged Parmesan Cheese, Croutons**

**OR**

**Greens Salad with Maple Mustard Vinaigrette, Shaved Root Vegetables**

**OR**

**Beet Salad with Baby Kale, Spicy Red Pepper Vinaigrette  
Goat Cheese Fritters**

**OR**

**Mussels with Chorizo Sausage, Fennel, White Wine, Grilled Focaccia Bread**

**OR**

**Brown Butter Squash Soup with Spiced Pepitas**

#### **Main Course**

**Slow Roasted AAA Prime Rib of Beef With Homemade Yorkshire Pudding  
Mashed Potatoes, Au Jus, Market Vegetables**

**OR**

**Seared Salmon with Red Onion Marmalade, Duck Fat Fingerling Potatoes  
Market Vegetables**

**OR**

**Grilled Chicken Supreme, Shimeji Mushroom Arancini, Smoked Tomato  
Chutney, Market Vegetables**

**OR**

**Grilled Pork Tenderloin, Pear and Sage Chutney  
Goat Cheese Duchess Potato, Market Vegetables**

**OR**

**House Made Potato Gnocchi, Roast Butternut Squash, Toasted Walnuts,  
Gunn's Hill 5 Brother's Cheese, Warm Oyster Mushroom Salad  
Market Vegetables**

#### **Desserts**

**New York Cheesecake with Sour Cherry Compote, 5 Spiced Brandy Snap**

**OR**

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

**OR**

**Warm Chocolate Flourless Cake, Vanilla Lemon Crème Anglaise, Homemade  
Sponge Toffee Crumble, Macerated Fresh Berries**

**Every guest will receive house made Chocolate Truffles**

**December 31, 2019  
4:30 PM TO 9:00 PM**

**ADULTS**

**\$65**

**PRICING IS SUBJECT TO APPLICABLE TAXES**