

NEW YEARS EVE 2019

FIRST COURSE

A choice of

BEEF CARPACCIO

Thinly sliced raw angus beef tenderloin, crispy capers,
black truffle vinaigrette, shaved asiago, fontina flat bread

or

STROZZAPRETI BOLOGNESE

Strozzapreti pasta, chef gennaro's famous recipe

or

CRAB SALAD

Chilled King crab, avocado, red radish, citrus

or

FOIE GRAS (+ \$15)

Searched Quebec no1 foie gras, toasted brioche, sour cherry compote, mint - walnut crumble

MAIN COURSE

A choice of

SCALLOPS & LOBSTER

Searched japanese diver scallops, smoked mozzarella agnolotto,
butter poached lobster tail, crisp double smoked applewood pancetta,
jerusalem artichoke purée, apple - fennel citrus salad

or

BEEF TENDERLOIN

Searched 6 oz. alberta angus reserve beef tenderloin,
roasted mushrooms, tempura onion rings, rosemary jus

or

TRUFFLE RISOTTO

Carnaroli rice, mixture of wild mushrooms,
fresh shaved Perigor truffles, parmigiano reggiano

DESSERT

A choice of

TIRAMISU

Layered creamy mascarpone, lady fingers,
espresso - kahlua mousse, amaretto cookie

or

CHEESECAKE

White chocolate - mascarpone cheesecake,
wrapped in phyllo pastry, sour cherries, raspberry coulis

Price: \$125.88 per person

Vegetarian option available upon request