

New Years Eve Dinner 2023

Appetizers

Crispy Pork Belly

Hoisin ponzu reduction, pickled shitake, clementine salt.

or

Crab Bisque with Brown Butter Crostini

or

Lime marinated Shrimp cocktail with lime, cucumber pearls

or

Winter Greens Salad

Champagne vinaigrette, roasted parsnip, roasted pumpkin seed, feta, poached pear.

Entrees

Spanish Braised Lamb Shank, Roasted Peppers, sautéed greens

Creamy Polenta, charred Tomato Jus.

or

Brown butter Seared Halibut, Saffron Risotto,

Cold Water Shrimp, Mussels, peas and red pepper.

or

Pan Seared Duck Breast, Green Lentils, Rapini, Fig and Chocolate Puree, Duck Jus.

or

Hand Made Pappardelle, wild mushrooms, brandy cream sauce, fresh herbs.

Desserts

Champagne Pavlova, macerated mixed berries, Chantilly Cream

or

Millionaires Cake

Chocolate ganache, Caramel, shortbread.

or

Whiskey Crème Brulee with Sugar Cookie

Served with Coffee or tea

\$75.00 plus tax per person

Call for Reservations 519-275-2936 ext. 108

New Year's EVE Champagne Brunch 2023

Variety of Cold Salads & Platters Including

Cold Seafood Raw Bar
Fresh Fruit Displays
Assorted Cheese Platters
Yogurt, Granola Parfait Bar

Hot Items Including

Omelette Station and Eggs Benedict
Roast Dijon and Herb Crusted Top Sirloin
Roast Porchetta with a Chimichurri and Pan jus
Potato Gnocchi, Rose Sauce, Parm, Spinach and Cherry tomato
Shepherds Pie
Rosemary Roasted Potato & Chef's Seasonal Vegetables

Selection of decadent Desserts including

Decadent Cakes, Cheesecakes,
Freshly Baked Pies
Assorted Dainties and Squares
Warm Apple Crisp
English Trifle

Reservations available at 11am, 12pm & 1pm

Adults \$39.95 Children (11 & under) \$19.95

Tax and gratuities not included

Reservations required 519-275-2936 ext.130