

GRILL



2019 NEW YEAR'S EVE DINNER MENU

December 31 | 5-10:30p.m. | \$90 PER PERSON

AMUSE-BOUCHE

Chef's Creation

HEIRLOOM TOMATO SALAD

Kumquat vinaigrette, homemade ricotta, aged balsamic, micro basil

WILD MUSHROOM & MADEIRA SOUP

Parmesan cream foam, roasted mushrooms, parsley oil

PROSCIUTTO WRAPPED QUAIL

Creamed corn espuma, smoked asparagus, maple demi glace

PALATE CLEANSER

Thai basil and ginger sorbet

MAIN

Beef Wellington

Beef tenderloin, puff pastry wrapped, sweet potato terrine, confit onions, broccolini

Or

Pistachio Crusted Lamb Eye of Loin

Sweet potato gratin, minted pea purée, merlot lamb jus

Or

Pan Seared Halibut

Lobster tortellini, fennel purée, sherry cream

DESSERT

Gianduja mousse, passionfruit cremeux with sacher sponge

For reservations please call 444-5538 or visit l2grill.com
Groups of 8 or more are subject to 17% Gratuity + 5% GST