

New Year's Eve Dinner Table d'Hote

DECEMBER 31

FIRST COURSE

Mushroom & Sweet Onion Soubise (V)

Toasted hazelnut gremolata, hand-torn sourdough croutons, tarragon oil

SECOND COURSE

Butternut Squash & Radicchio Salad (VG)

Maple-roasted butternut squash, winter blend lettuce (radicchio, kale, mesclun), pomegranate dressing

THIRD COURSE

Espresso-Rubbed Canadian CAB New York Striploin

Truffle rosti potatoes, green cauliflower, citrus bearnaise

– \$89 per person –

Add 4oz Canadian lobster tail - \$20

or

Maple-Miso Glazed Sablefish

Charred green onion, New England clam ragu

– \$70 per person –

or

House-Made Butternut Squash & Cashew Agnolotti (VG)

Saffron-artichoke coulis, walnut dukkha spiced cauliflower, tender pea shoots

– \$60 per person –

DESSERT

Orange Marzipan Opera Gateau

Joconde (almond sponge), coffee syrup, orange-chocolate ganache, marzipan layer, dark chocolate glaze

VG - VEGAN | V - VEGETARIAN

Vegan options are available for all courses. Prices do not include tax and gratuity.

