



New Years Eve 2024

Tuesday, December 31st

Appetizers

Maple Cured Salmon, Nori, Sweet Potato Cream, Miso & Maple
-
East Coast Scallops, Slow Roasted Pork Belly, Chili Crisp, Apple Vinaigrette
-
Celeriac Soup, Jerusalem Artichoke Chip, Black Truffle
-
Local Beetroot, Hazelnut Praline, Whipped Upper Canada Ricotta, Sherry Vinaigrette

Main Courses

Grilled Iberico Pork, Confit Cabbage, Smoked Walnut, Mustard Seed Butter
-
Poached Halibut, Ohme Farms' Fioretto, Poached Egg, Sturgeon Caviar Beurre Blanc
-
Braised Beef Short Rib, Roasted Carrot & Ginger Puree, Pickled Chili & Hoisin
-
Fettuccine, Winter Mushrooms, Chèvre, Black Truffle
-
Classic Tournedos Rossini, Foie Gras, Brioche, Spinach, Black Truffle *(-25 Supplement-)*

Desserts

Banana & Date Pudding, Vanilla Ice Cream, Brown Sugar & Oat Crumb, Rhum Caramel
-
Chocolate Crèmeux, Toasted Hazelnut & Feuilletine Crumb, Espresso Ice Cream
-
Lemon Thyme Creme Brûlée
-
Selection of Artisanal Cheeses, Date & Nut Bread

Multi-Course Dinner Menu -115-
Sommelier Wine Pairing -75-