



## New Years Eve 2024

Tuesday, December 31<sup>st</sup>

### Starter

Tuna Tartare & Roasted Bone Marrow, Parsley Toast

### Appetizers

Maple Cured Salmon, Nori, Sweet Potato Cream, Miso & Maple

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East Coast Scallops, Slow Roasted Pork Belly, Chili Crisp, Apple Vinaigrette

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Celeriac Soup, Jerusalem Artichoke Chip, Black Truffle

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Local Beetroot, Hazelnut Praline, Whipped Upper Canada Ricotta, Sherry Vinaigrette

### Main Courses

Grilled Iberico Pork, Confit Cabbage, Smoked Walnut, Mustard Seed Butter

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Poached Halibut, Ohme Farms' Fioretto, Poached Egg, Sturgeon Caviar Beurre Blanc

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Braised Beef Short Rib, Roasted Carrot & Ginger Puree, Pickled Chili & Hoisin

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Fettuccine, Winter Mushrooms, Chèvre, Black Truffle

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Classic Tournedos Rossini, Foie Gras, Brioche, Spinach, Black Truffle *(-25 Supplement-)*

### Desserts

Banana & Date Pudding, Vanilla Ice Cream, Brown Sugar & Oat Crumb, Rhum Caramel

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Chocolate Crèmeux, Toasted Hazelnut & Feuilletine Crumb, Espresso Ice Cream

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Lemon Thyme Creme Brûlée

### Cheese

Selection of Artisanal Cheeses for the Table, Date & Nut Bread

*At midnight, we encourage you to join us as we bring in the new year with a Traditional Highland Piper and a complimentary glass of local sparkling wine*

Multi-Course Dinner Menu -170-

Sommelier Wine Pairing -110-

This menu contains allergens, including nuts and shellfish. Please inform your server of any dietary concerns