

New Years Eve

- FEATURE MENU -

- CHILLED SEAFOOD PLATTER FOR 2 -

Razor Clams, Poached Jumbo Shrimp,
½ doz Oysters, Tuna Tartare. \$75

- OYSTERS -

Sold by the half dozen. \$30

- ANTIPASTI -

CAESAR SALAD

Baby Gem Lettuce, Wild Boar Bacon, Focaccia Croutons,
Pecorino, Traditional Dressing. \$20

MUSHROOMS ON TOAST

Braised Leeks, Foraged Mushrooms, Parmesan & Black
Truffle Fondue, Shaved Truffles, Grilled Sourdough. \$22

BISON TARTARE

Hand Cut Bison Tenderloin, Shallots, Caper,
Cured Egg Yolk, Brioche. \$31

SEARED FOIE GRAS

Duck Confit Bread Pudding,
Compressed Pear, Marsala Jus. \$34

- PRIMI -

LOBSTER LINGUINE

Poached Atlantic Lobster, Diver Caught Scallop, Shrimp,
Heirloom Tomatoes, Baby Spinach, Lemon Mascarpone. \$72

HOUSE GNOCCHI

Black Truffle Parmesan Fondue, Shaved Parmesan,
Fresh Truffle. \$37

- SECONDI -

SURF & TURF

Beef Tenderloin, Poached Lobster Tail,
Herb Roasted Fingerlings, Bearnaise. \$85

ONTARIO LAMB RACK

Pistachio Crusted Lamb Rack, Caramelized Shallot
Yukon Gold Pomme Puree, Barolo Jus. \$65

CHILEAN SEABASS

Wakame Risotto, Uni Compound Butter. \$80

CHESTNUT & BRIOCHE STUFFED CHICKEN BALLENTINE

Braised Greens, Herb Polenta Cake,
Wild Mushroom Velouté. \$45

Chef de Cuisine - James Stephenson

Please note 18% Gratuity added to groups of 8 or more. Please add applicable taxes.