

HAPPY NEW YEAR!

*~3 Course Prix Fixe Menu~
\$60.00 Per Person, Plus Taxes and Gratuity
Select One Item From Each Course
Vegan Menus Available Upon Request*

APPETIZERS

Roasted Butternut Squash Soup

basil oil and chives

Pan Seared Calamari

coriander and dill, lemon beurre blanc

Tempura Maki Rolls

julienne vegetables, cream cheese and hijiki sauce

Caesar Salad

house made bacon, grano padano, herbed croutons, creamy lemon garlic dressing

Crispy Chick Pea and Beet Salad

*Slegers greens, beets, chick peas, orange, crisp red onion, chevre cheese,
balsamic vinaigrette*

Stuffed Jalapenos

house made chorizo, bacon, pommery mustard and honey dip

Fried Brie

breaded brie, rotating seasonal chutney, local greens, crostini

Surf and Turf Charcuterie

~ our chef's daily creation

Mussels

~ our chef's daily creation

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ENTREES

Seared Tuna

coconut jasmine rice, seaweed salad, tempura avocados, sake and soy glaze

Lamb

*Moroccan chick pea tagine, spiced cous cous, seasonal vegetables, chermoula
Rack of Lamb or Lamb Shank*

Grilled Beef Tenderloin

garlic mashed potatoes, seasonal vegetables, glaze

Seared Salmon

warm farrow salad, roasted vegetables, curried pumpkin, sweet corn puree

Duck Breast

Israeli cous cous, roasted butternut squash, mushroom, glaze

Jamaican Jerk Hen

caribbean beans and rice, braised greens, grilled pineapple pico de gallo, yoghurt

Seafood Linguine

sautéed shrimp, scallops, mussels, spinach, grape tomatoes, white wine dill cream sauce

Lobster and Risotto

smoked bacon, charred corn, grape tomatoes, saffron lobster broth, peas, grano padano

Wild Mushroom and Black Truffle Sacchetti

roasted garlic, wild mushrooms, baby spinach, ricotta cheese, gorgonzola cream sauce

DESSERTS

A Selection of Black Trumpet Desserts

