

NEW YEAR'S EVE

MULTI-COURSE DINNER 135

I

Amuse Bouche

*spiced carrot fritter, winter kale & fermented garlic,
sunchoke with caramelized yeast*

II

Scallop Crudo

summer roses, lemon thyme, beets

or

Québec Foie Brûlée

spiced pumpkin purée, butternut squash mostarda, molasses toast

or

Oysters Rockefeller

*three sober island oysters, hodge podge cream,
brown butter, baby spinach*

or

Grilled Lion's Mane Mushroom Risotto

wild & tame mushrooms, dulce oil, crystal fried hana tsunomata

or

Warm Celeriac Salad

roasted & raw celeriac, umami candied walnuts, frisée, comté cheese dressing

III

Green Apple Granita

benjamin bridge sparkling rosé, green apple jewels, pomegranate caviar

IV

Rainbow Trout & Acadian Caviar

warm klondike potato, dill oil, acadian caviar beurre blanc

or

Maritime Lobster & Scallop Bourride

*yarmouth lobster, digby scallops, fingerling potatoes, fennel,
green beans, crème fraîche*

or

Nova Scotia Tournedos Rossini

175g tenderloin, fondant potato, québec foie, truffle madeira jus

or

Crispy Duck Breast

*boulangère potatoes, duck rappie pie, caramelized onion,
chestnut purée, brussels sprouts*

or

Root Vegetable Wellington

root vegetable terrine, wild mushroom duxelles, veg-eye gravy

V

Pudding Chômeur

vanilla ice cream, maple

or

Steamed Carrot Cake

lemon sauce

or

Chocolate Walnut Crêpes

chocolate ice cream, caramel sauce