

# NEW YEAR'S EVE

MULTI-COURSE DINNER WITH WELCOME BUBBLY 175

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## 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

Warm P.E.I. Potato Salad

*celeriac, umami candied walnuts, frisée, comté cheese dressing*

## III

Oysters Rockefeller

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

or

Celeriac & Black Winter Truffle Ravioli

*salt-baked celeriac, shaved black truffle, comté cheese broth*

or

Northumberland Braised Lamb Risotto

*braised nova scotia lamb shoulder, wild & tame mushrooms, parsnip cream, root chips*

## IV

Green Apple Granita

*benjamin bridge sparkling rosé, green apple jewels, pomegranate caviar*

## V

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 rapple pie, caramelized onion, chestnut purée, brussels sprouts*

or

Root Vegetable Wellington

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

## VI

Pudding Chômeur

*vanilla ice cream, maple*

or

Steamed Carrot Cake

*lemon sauce*

or

Chocolate Walnut Crêpes

*chocolate ice cream, caramel sauce*