

ALLOY NEW YEAR'S EVE

DECEMBER 31, 2010

www.alloydining.com

Menu

Cream of Corn & Arepa Soup | double smoked bacon powder .
chilli & cilantro cream

or

Spiced Apple & Kobocho Squash Soup | purple basil oil

Curried Crab Soufflé | roasted tomato chutney . mixed greens .
masala vinaigrette

or

Ginger Flank Steak Salad | wasabi arugula . pineapple lychee
emulsion

Wild Prawn & Chorizo Risotto | smoked paprika cream .
manchego viejo . turkish olive oil

or

Sweet Potato Ravioli | togarashi & maple glazed lamb chop .
spinach & tomato sugo

Kaffir Lime Butter Poached Lobster Tail | seared scallop .
organic carrot dashi . thai rice croquettes

or

Prosciutto Wrapped Beef Tenderloin | morel mushroom sauce .
asparagus & celery root purée. pommes frites

Chocolate & Columbian Coffee Cake | dulce de leche gelato .
roasted cashew cream

or

Pear Trio | Havana club poached pears . salted pear chips . pear
sorbet . rum coulis



\$175 per person

Please email
events@alloydining.com
For Tickets.

Cocktails + Canapés

6:00 PM - 7:00 PM

5-Course Dinner

7:00 PM

Champagne Toast

12:00

Live Jazz Trio

ALLOY
r i n e d i n i n g

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