



NEW YEARS MENU 2017

amuse bouche | grilled prawn . creamy dressing . prosciutto crisp

poached pear salad | 6 month aged manchego cheese . cabernet reduction . organic greens

atlantic lobster risotto | seared albacore tuna . cherry tomato . arugula . saffron broth

bbq brome lake duck | pulled confit leg . spring roll crackers . orange cream . fresh dill

sorbetto | raspberry sorbet & prosecco

alberta beef tenderloin | roasted portobello mushroom ragout . okinawa purple yam purée . green peas

strawberry shortcake | vanilla & berry glaze . strawberry gelato . chantilly cream . macerated berries

wine pairings available for \$50 per guest

Happy New Year !!!