



JOIN US FOR

NEW YEARS EVE 2019

Early Seatings
from 5:00-7:30pm

3-course menu for \$65.00 per guest, plus tax and gratuity

Specially selected wine pairings available for an additional
\$40.00 per guest, plus tax and gratuity

Late Seatings
from 8:00 - 10:00pm

4-course menu for \$89.00 per guest, plus tax and gratuity

Specially selected wine pairings available for an additional
\$52.00 per guest, plus tax and gratuity

*SUBSTITUTE A GLASS OF CHAMPAGNE AS ONE OF YOUR PAIRINGS
FOR AN ADDITIONAL \$10 PER GUEST.

Scroll down to look at our menus...

**TO MAKE RESERVATIONS, AND FOR ALL INQUIRIES PLEASE
CALL US AT 613-667-9207 AND SPEAK WITH A MANAGER.**



New Year's Eve 2019 Three Course Menu

Iberian ham / figs / greens / manchegò crumble / sherry gastrique

or

trout gravlax / trout caviar / creme fraîche / bagel chips

or

beet salad / fresh mozzarella / seabuckthorn / crispy shallots

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lobster risotto / peanut sablé / micro kohlrabi

or

Wagyu flat iron / potato gratin / bitter greens / root vegetables / demi-glace

or

ricotta ravioli / roasted butternut squash / parmesan chips / brown butter

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artisinal cheese plate / housemade jams / nuts and crostini

or

chocolate cream choux / candied hazelnuts / hummingbird chocolate sorbet

or

poached pineapple crêpe / dulce de leche / spiced rum granité

\$65.00 per person, plus tax and gratuity

Optional wine pairing available for **\$40.00** per person

*Substitute a glass of Champagne as one of your pairings for an additional **\$10** per guest.



New Year's Eve 2019 Four Course Menu

Iberian ham / figs / greens / manchegò crumble / sherry gastrique

or

trout gravlax / trout caviar / crème fraîche / bagel chips

or

beet / fresh mozzarella / seabuckthorn / crispy shallots

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foie gras pâté en croûte / micro mustard salad / babaco jam

or

lobster risotto / peanut sablé / micro kholrabi

or

grilled focaccia / white truffle / blistered cherry tomato

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seared scallops / squash purée / madeira sauce / orange and fennel slaw /
pumpkin seed powder

or

Wagyu flat iron / potato gratin / bitter greens / root vegetables / demi-glace

or

ricotta ravioli / roasted butternut squash / parmesan chips / brown butter

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artisinal cheese plate / housemade jams / nuts and crostini

or

chocolate cream choux / candied hazelnuts / hummingbird chocolate sorbet

or

poached pineapple crêpe / dulce de leche / spiced rum granité

\$89.00 per person, plus tax and gratuity

Optional wine pairing available for **\$52.00** per person

*Substitute a glass of Champagne as one of your pairings for an additional **\$10** per guest.