

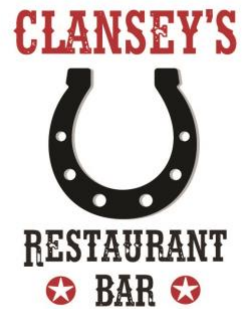
New Year's Eve Menu

From 5pm – 10pm

Reservations Recommended

Taxes Not Included

\$85 Per Person



Amuse:

Foie Gras Parfait

Plum, Brioche, Chocolate
Domaine Vandange – Cremant De Savoie

Second

Choice of:

Pulled Pork Croquettes

Blueberry, Fresno Peppers, Mustard
Piesporter Michelsberg – Kabinett Riesling

Cream of Fennel Soup

Vermouth, Gruyère, Blood Orange
Quail's Gate – Chardonnay

Third

Choice of:

Wonton Enchiladas

Jerseyland Gouda, Shortrib, Tomato
Cedar Creek – Pinot Noir

P.E.I. Mussels

Carrot, Lobster, Wasabi Spouts
Tohu - Sauvignon Blanc

Main

Choice of:

Lois Lake

Steelhead

Smoked Polenta, House
Chorizo, Cabbage,
Buttermilk, Cucumber
Escorheula 1884 - Syrah

Fraser Valley

Lamb T-Bone

Preserved Lemon/Herbs,
Smoked Eggplant Purée,
Freekah, Serrano Peppers
Cedar Creek – Cab Merlot

Certified Angus Beef

“Gold Nugget” Steak

Sarladaise Potatoes, Sauce
Zürich, Broccolini,
Clansey's Sauerkraut
Road 13 – Seventy-Four K

Dessert:

Chef Jay's Rocky Road Genoise

Dark & White Chocolate Sponge, Walnut Praline, Pistachio
Italian Meringue Buttercream, Chocolate Crèmeux, Caramel
Columbia Gardens - De'Jager's Port