

RING IN THE NEW YEAR

AMUSE

British Columbia Honey & Whiskey Cured Sockeye Salmon
Crème fraîche, winter apple jelly, & sesame cracker

FIRST COURSE

Roasted Beet & Goat Cheese Salad
Lemon dressed arugula leaves, red, golden, & candy cane beets
with candied walnuts

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Smoked Confit Quail Salad
Smoked confit quail, parsnip puree, toasted hazelnuts,
watercress & frisee salad, sherry vinaigrette

ICE

Champagne & Bear Mountain Honey Sorbet

MAINS

Sous Vide Beef Tenderloin
Balsamic glazed tenderloin, fondant potato, baby vegetables, & rosemary jus

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Smoked Sable Fish
Lobster whipped potato, tomato chorizo dressing, & local vegetables

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Bacon Wrapped Venison Loin
Puree of yam, wild mushrooms, local vegetables, & veal jus

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Vegetarian Option
Phyllo wrapped goat cheese & vegetable bundle with mushroom fricassee,
yam puree, & smoked tomato coulis

DESSERT

Chocolate Pâte & Salted Caramel Ice Cream
Almond crumble, crème anglaise, raspberry coulis, candied pecans

\$182 per person
(includes tax, gratuity, & booking fee)