

New Year's Eve 2017  
*Dinner & Dance*  
*Sparkling Wine for Midnight Toast*

**First**

**Dungeness Crab Bisque**  
*Tarragon & Pernod*

**Second**

**Chilled Seafood & Shellfish**  
*Mignonette / remoulade / cocktail sauce*  
*Or*  
**Cold Smoked Duck Breast**  
*Fennel / cherries / chicken liver*

**Main Course**

**Sockeye Salmon & Lobster Wellington**  
*Baked in puff pastry*  
*Wood smoked ratatouille / Newburg cream*

**Roasted Pheasant Breast**  
*Parsnip puree*  
*Cauliflower croquettes / golden raisin jus*

**Lamb Shank**  
*Slow braised with chocolate stout*  
*Natural jus / mint & red wine risotto*

**Filet Mignon**  
*6oz char grilled tenderloin of beef*  
*Roasted bone marrow / tiger prawn demi*  
*Horseradish mash*

**1 ¼ lb Atlantic Lobster \* add \$17**  
*Steamed with herbs & lemon*  
*Drawn butter / crushed fingerlings "Thermidor"*

**Dessert**

**Opera Cake**  
*Coffee butter cream / sour cherry coulis*

**\$83.00 Per Person + GST + 18% Gratuity**

