

HAPPY New Year

Amuse Bouche

Steak Tatare a la Savva - Canadian Black Angus Beef Tenderloin with Foie Gras ,
Parsley and Egg Yolk Crema

Appetizer

Cauliflower Soup - Pecorino Cheese, Black Truffle, Roasted Garlic, Pancetta Crisp and
Chervil

or

Cioppino - King Crab, Scallop, Clam and Sea Bass in Tomato Seafood Broth with
Baguette Crouton and Romesco

or

Grilled Pear Salad - Haloumi Cheese, Chipotle Candied Cashews, Quinoa and
Pomegranate on Frisée Tossed in Green Tea Vinaigrette

Main

Lobster Agnolotti - Lobster Claw Meat with Ricotta and Shallot Topped with Pernod
Nantua, Red Pepper Soubise, Braised Greens and Grilled Ontario Shrimp

or

Chicken Ballantine - Stuffed Braised Capon Leg with Andouille Sausage, Oyster
Mushroom, Roasted Pepper and Leek Wrapped in Bacon, Topped with Morel Cream and
Served with Bourbon Carrots and Brie Bacon Potato Casserole

or

Beef Tenderloin - 8oz Filet Mignon Grilled and Topped with Duck Confit Stuffed
Portobello Mushroom on Rosti Potato with French Beans Polonaise and Roasted Garlic
Glace de Viande

Dessert

Chocolate Marquise - Marquise Mousse Cake, Lindt Chocolate Gelato, Cinnamon Swiss
Meringue, Salted Caramel and Candied Almond

or

Cheese - Louis D'or, #1 Cheese in Canada with Accompaniments and Crostini

Sparkling Toast
\$90 +HST per person