

Cheers to the **NEW YEAR**

CRYSTAL ROOM - NEW YEAR'S EVE -

- STARTERS -

deviled eggs and caviar
truffle aioli

local cheese and charcuterie board
Shaffer Farms sausage / Van Grouw cheeses / Tait Farms condiments

white tiger prawn cocktail
cocktail sauce / scorched lemon

- SALADS -

poached pear
hibiscus poached pear / winter greens / goat cheese / candied pecans / pomegranate vinaigrette

caesar salad
heart of romaine / parmesan reggiano / croutons / caesar dressing

- ENTRÉE -

roast breast of pheasant ballotine
mushrooms / chestnuts / prosciutto / roasted garlic pommes puree / asparagus
glazed baby carrots / burgundy truffle sauce

halibut
thyme Israeli cous cous / roasted tomatoes / broccolini / beurre rouge

filet mignon
garlic and herb fingerling potatoes / seasonal hothouse vegetables / foie gras hollandaise
local mushroom and spinach pappardelle
pappardelle / roasted garlic / sundreams farms mushrooms / baby spinach / roasted tomatoes

- DESSERT -

chocolate decadence cake
passion fruit coulis / white chocolate Irish cream

cheesecake
pear

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ADD PAIRINGS FOR \$49 ++