



NEW YEAR'S EVE MENU

Foie Gras Terrine | 21

Pomegranate Reduction, White Port Gelee, Warm Brioche, finished with Maldon Salt

Chilled Alaskan King Crab Salad | 19

Orange Segments, Microgreens, Champagne Hollandaise, Caviar and Tarragon

Saffron Lobster Risotto | 52

Butter Poached Lobster Tail, Fennel Salad, Arborio Saffron Risotto

Surf + Turf | 60

Canadian Prime Beef Tenderloin, Sautéed Prawn, White + Green Asparagus, Baby Heirloom Carrots, Fingerling Potato, Champagne Hollandaise and finished with Caviar

Layered Espresso Mousse | 12

Grand Marnier Cookie Crumble, Orange Zest, Shimmering Chocolate Spheres

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