



Celebrate New Year's Eve With us



IN THE DINING ROOM



We will be offering a three-course prix fixe menu for our early seating.

With tables available at 5:30 p.m, 6 p.m and 6:30 p.m

\$82 per person, before gratuity and tax Optional wine pairings for \$47 per person, before gratuity and tax

First Course

Fowl terrine en croute, puffed mustard, burnt honey, pickled apple, Alsatian horseradish sauce, bitter greens

Sustainable Acadian sturgeon caviar, traditional garnishes * \$50 supplement, per order

Forest mushroom bisque, shaved black truffle, cedar pickled enoki, king eryngii chips, ramp foam

East coast oysters, carrot vinegar mignonette, fresh horseradish, lemon, carrot vinegar pearls, shallots

Pan seared sweetbreads, blackened cauliflower couscous, frisée, grilled almond oil,
preserved lemon gremolata, spent grain & thyme shortbread

Second Course

Angus beef tenderloin, braised celeriac, glazed carrots, truffled Robuchon potatoes,
Brussels sprouts boulangerie, maitake mushrooms

Lobster, popcorn grits, roasted squash, pea shoots, fennel, matane shrimp powder, caviar hollandaise

Honey glazed duck, bone marrow spaetzle, shiitake mushrooms, pumpkin sauce

Blue corn crusted BC sable fish, coconut miso broth, ginger scented wild rice, bok choy kimchi, grilled scallion,
daikon radish, preserved lemon

Brown butter cavatelli, meyer lemon ricotta, lemon chips, shaved truffle, colza oil,
broccoli rabe, shaved filberts, ramp pesto

Desserts

Chocolate fondant cake, dark chocolate-espresso ganache, cocoa nib tuille,
chocolate-espresso caramel, bittersweet chocolate sorbet

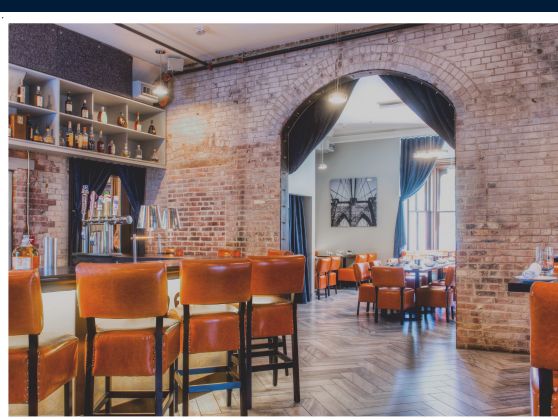
Earl grey pavlova, bergamot curd, burnt honey cream, candied parsnip, parsnip ice cream

Orange custard, molasses cookie, spiced orange jam, rum raisin purée, whipped white chocolate, candied orange clusters

Selection of three artisanal cheeses served with buttermilk potato baguette & honey

Pure gelato, fresh fruit, vanilla tuile

Our late seating we will offer a five-course blind tasting menu.
With tables available at 8:30p.m, 9p.m and 9:30p.m
\$135 per person, before gratuity and tax
Optional wine pairings for \$95 per person, before gratuity and tax



NEW YEAR'S EVE

at the Wine Bar

Seatings begin at 5:30p.m

A special three-course set menu of Chef Michael Moffatt's favourite classics for \$75 per person, before gratuity and tax

Appetizer

Glazed oyster, green goddess dressing, oyster liquor, bacon fat vinaigrette

Main Course

Tournedos Rossini, beef tenderloin, foie gras, black truffle, Madeira jus

Dessert

Burnt brandy & vanilla yule log, pecan castle, cranberry pastille & candied cranberries

Table Sides

Bacon braised collard greens, white beans
Creamy mashed potatoes
Fried bread salad, roasted tomatoes, goat cheese

***To reserve at table at either seating
please call us today 613-238-7063***

To celebrate New Year's Eve at our sister restaurants please visit them at www.playfood.ca and www.gezelligdining.ca