



**NEW YEAR'S EVE  
TABLE D'HOTE MENU  
DECEMBER 31<sup>ST</sup>, 2021  
[ 5-8 PM ]**

.....

**\$75 PER PERSON  
[ WINE PAIRINGS +\$35 ]**

**TO START**

**LOCAL OYSTERS**

½ dozen on the half shell, champagne mignonette

*4 oz glass Ruffino Prosecco*

OR

**BEEF CARPACCIO**

shaved parmesan, micro greens, pickled capers, radish aioli

*6 oz glass Masi Campofiorin*

OR

**BAKED NATURAL PASTURES BUFFALO BRIE CHEESE**

phyllo pastry, cranberry chutney

*6 oz glass Kim Crawford Sauvignon Blanc*

**ENTRÉE**

**SLOW ROASTED LAMB DAUBE**

salt cured-wine braised lamb shoulder, haricots blanc cassoulet

*6 oz glass Louis Latour Beaujolais*

OR

**POACHED SABLEFISH**

savory clams, leek + bacon smoked tomato broth

*6 oz glass Laughing Stock Viognier*

OR

**PAN ROASTED DUCK BREAST**

poppy seed spaetzle, charred broccolini, blackberry port sauce

*6 oz glass Inniskillin Pinot Noir*

**FOR DESSERT**

**CHOCOLATE POT DU CRÈME**

organic 85% cacao, chocolate tuiles

OR

**VANILLA CRÈME BRÛLÉE**

brandy snap

OR

**WHITE CHOCOLATE CHEESECAKE**

berry coulis

*2 oz glass Taylor Fladgate 10yr Tawny Port*



*Prices subject to applicable taxes and gratuity. Certain food items used within our kitchen may contain nuts, soy, wheat and other known allergens. Please advise your server of any known allergies.*