New Year's Eve

MENU

~ beginning with ~

Soup – beef, barley, and root vegetable

~ or ~

Mixed baby greens tossed with fresh tomatoes, cucumbers, bell peppers, and red onions with a flavourful balsamic and extra-virgin olive oil dressing

~ or ~

Crisp romaine lettuce and chopped garlic crostini tossed in our homemade creamy garlic caesar dressing

~ or ~

Crisp lettuce mixed with Kalamata olives, English cucumbers, bell peppers, red onions, tomatoes, and feta cheese in an oregano olive oil vinaigrette

~ or ~

P. E. I. mussels with cherry tomatoes and leeks in a sambuca cream sauce

~ followed by ~

Gemelli with Italian sausage, grilled red peppers, broccoli, and bruschetta mix in a light tomato sauce

~ or ~

Linguine with tiger shrimp, atlantic salmon, portobello mushrooms, and green beans in a rose sauce

~ or ~

Penne with prosciutto strips, cherry tomatoes, oyster mushrooms, and snow peas in a Pernod cream sauce

~ or ~

Fettuccine with grilled chicken, red peppers, and spinach in a sundried tomato pesto cream sauce

~ or ~

Rigatoni with beef strips, and grilled mixed bell peppers in a thyme cream sauce

~ or ~

Risotto with black tiger shrimp, scallops, green peas, sweet corn, and shiitake mushrooms in a white wine broth

~ or ~

Roasted pork loin stuffed with pistachios, cranberries, and dates, with gravy served with garlic mashed potatoes and steamed vegetables

~ or ~

Pan roasted lamb loin with mint red wine sauce served with garlic mashed potatoes and steamed vegetables

~ or ~

Grilled sword fish with mandarin oranges, and lemon dill butter sauce served with tomato rice pilaf and steamed vegetables

~ or ~

Duck leg simmered in blueberry, celery root, carrot and red wine broth, served with garlic mashed potatoes and steamed vegetables

~ or ~

Chicken breast stuffed with ricotta cheese and spinach, topped with orange tarragon sauce served with herb roasted potatoes and steamed vegetables

~ or ~

Grilled rib steak and shrimp with brandy demi cream sauce served with garlic mashed potatoes and steamed vegetables

~ completed with ~

Affogato cake

~ or ~

Bailey's cheese cheesecake

~ or ~

Warm apple blossom with vanilla ice cream

~ or ~

Warm white chocolate lava cake with vanilla ice cream

~ and ~

with a glass of Prosecco

~$50 per person~