

THE GALA NEW YEAR'S EVE CELEBRATION

CHEF'S DELECTABLE CANAPES TO START

Appetizer

WILD MUSHROOM AND PARSNIP SOUP

Crème Fraiche and Truffle Fried Croutons

Salad

BEET MEDLEY

*Whipped Grey Owl Chevre, Toasted Walnut Halves, Shaved Shallot, Cookstown Seedlings,
Compressed Watermelon, Pumpkin Seed Oil, Modena Balsamic Vinegar, Beet Coulis*

Entrée

6OZ ANGUS BEEF TENDERLOIN TOPPED WITH

JUMBO GARLIC HERB TIGER SHRIMP

Grana Podano Duchess Potato, Vegetable Bundle, Red Wine Sauce

Dessert

SWEET POTATO CHEESECAKE MOUSSE TART

Cranberry Coulis, Meringue, Candied Kumquat, Pumpkin Seed Brittle

HAND MADE CHOCOLATE TRUFFLES

White Chocolate Passion Fruit

Dark Chocolate Pistachio

Happy New Year!