

# 2023 New Years Eve

## **Les Entrées**

Soupe à l'Oignon - Classic french onion soup, brown butter croutons, gruyère. 13\$

Crisp breaded scallops, on micro salad, tarragon rémoulade. 25\$

Enchanted Forest Salad - mixed young greens, whipped truffle Boursin, savoury pistachio crumble 12\$ (gf)

Smoke Rings, Alaskan smoked salmon, belini and crème fraîche, 19\$ (gf)

Queen of Hearts Tourtière tarts, green tomato chow chow. 15\$

Terrine de Champagne, French Style Country Pâté, 13\$ (gf)

Crispy Fried Parm Brussel Sprouts, maple, bacon 12\$ (gf)

## **Plats Principaux**

Côte de Bœuf - slow roasted house spiced rub prime rib roast beef, cabernet sauce, Yorkshire pudding . 48\$ (gf)

Poisson Canadien- Wild caught Arctic Char, beurre blanc, tobiko (fish roe) 45\$ (gf)

Cofit de Canard- Confit duck leg, sausage, white bean cassoulet 49\$. (gf)

Legumes en Wellington- mushrooms eggplant, tomatoes white bean, pine nuts, wrapped in puff pastry, sweet potato smash. 40\$

Carré d'Agneau- herb crusted half rack lamb, port - cherry reduction. 58\$

Le Terre et Mer- Filet Mignon and garlic butter lobster tail, warm butter . 64\$ (gf)

Filet Mignon- bacon wrapped beef tenderloin, béarnaise sauce. 48\$ (gf)

## **Les Desserts**

Taste au Chocolat noir - French dark chocolate ganache tart with a walnut shortbread crust 14\$

Poires Pochées - Ice wine poached anjou pear, rosemary whipped mascarpone, oat crumble 14\$ (gf)

Grand Marnier Crème Brûlée- 12\$ (gf)