

NEW YEAR'S EVE

DINNER MENU

APPETIZERS

BISQUE WITH LOBSTER & CRAB \$18
tarragon chantilly cream

CRAB AND SHRIMP CAKES \$16
gem lettuce, pink grapefruit vinaigrette,
preserved lemon mayonnaise

SEARED SCALLOPS \$19
roasted sunchoke, morel mushrooms,
micro sprouts, chestnut lavender vinaigrette

WARM GOAT CHEESE SALAD \$15
herbes de provence crusted, mixed greens,
beurre blanc, balsamic reduction

STEAMED MUSSELS \$17
garlic, white wine, onion, cream, fresh herbs,
garlic crouton

LOBSTER GRATINÉE \$18
lobster mushrooms, spinach, velouté, herb crust

½ DOZEN FRESH OYSTERS \$20
pear vinegar mignonette, fresh lemon
add smoked herring caviar (10gr) \$7

PRAWN COCKTAIL \$16
steamed prawns, traditional cocktail sauce

FOIE GRAS TERRINE \$18
quince jelly, toasted house made brioche

**LOCAL DUNGENESS CRAB AND
CELERIAC REMOULADE \$18**
smoked herring roe, salmon roe, micro sprouts

**BABY BEET AND TRUFFLED
RICOTTA CHEESE SALAD \$16**
arugula, shaved truffle, extra virgin olive oil

ENTRÉES

VEAL CHOP \$47
herbes de provence roasted tomato, wilted greens,
gnocchi, morel mushroom veal jus

BEEF TENDERLOIN & LOBSTER PROVENÇAL \$59
rainbow carrots, parsnip confit, pomme frites

CRAB AND LOBSTER BAMBOO RICE \$39
snap peas, tomato, fresh herbs,
white wine butter sauce

WILD MUSHROOM RAVIOLI WITH PRAWNS \$38
white wine, butter sauce, garlic,
fresh tomato, herbs

TOURNEDOS ROSSINI \$55
aaa canadian beef tenderloin, foie gras, black
truffle, smoked mashed potato,
haricot verts, port wine reduction

OVEN ROASTED RACK OF LAMB \$42
crusted with dijon and fresh herbs, wilted spinach,
grilled bell peppers, rosemary roasted fingerling
potatoes

DUO OF DUCK \$41
duck leg confit and roasted duck breast
baby kale, toasted hazelnuts,
du puy lentils, foie gras pan jus

**FENNEL DUSTED SEABREAM AND
HOKKAIDO SCALLOPS \$37**
roasted fennel, swiss chard, forbidden rice,

**PASTIS BEURRE BLANC SEARED LOIS LAKE
STEELHEAD AND BLACK TRUFFLE \$38**
salsify, brussel sprouts, beurre blanc

SEAFOOD PLATTER \$51
½ atlantic lobster or ½ dungeness crab,
prawns, scallops, mussels, clams, fish,
sautéed vegetables, seven grain rice

WHOLE ATLANTIC LOBSTER \$49
steamed, grilled or sautéed provençal style, fennel,
snap peas, baby carrots, seven grain rice

