



New Year's Eve 2018

AMUSE BOUCHE

Blue Mountain "Gold Label" Brut, BC, Canada

1st

ROASTED TOMATO SOUP

salt spring mussels / seared vancouver island scallop / lemon sea salt potato chips
Tolloy Pinot Grigio, '16, Trentino-Alto-Adige, Italy

or

BURRATA

prosciutto / roasted beets / greens / tomato relish
Feudi di San Gregorio, "Albente" Falanghina, '15, Campania, Italy

2nd

FOIE GRAS AND DUCK LIVER PATÉ

fig jam / watercress / crostini / pumpkin seed brittle
Chateau d'Armajan des Ormes, '12, Sauternes, France

or

SAFFRON AND MAPLE CURED ALBACORE TUNA

charcuterie stuffed olives / white anchovy / chives / calabrian chili
Selbach, Riesling '14, Mosel, Germany

3rd

PUMPKIN AND GOAT CHEESE STUFFED RAVIOLI

arugula & almond pesto / brown butter / conserva tomato
Sonoma Cutrer "Russian River Ranches" Chardonnay '14, Sonoma, US

palate cleanser

BLACKBERRY SORBET

bubbles / fresh mint / cucumber

4th

PAN ROASTED BELLA COOLA SALMON

east coast lobster risotto / radish & pickled fennel salad / toasted pistachio
Saltram "Winemaker's Selection" Fiano '12, Barossa, Australia

or

BEEF TENDERLOIN & BC SPOT PRAWNS

sunchoke purée / herb bread crumbs / lemon thyme jus
Vietti "Perbacco" Langue Nebbiolo, Piemonte, Italy

or

ROASTED LOCAL ORGANIC SQUASH

truffle cauliflower purée / brussels' sprout and farrow salad / salsa verde / roasted mushrooms
Louis Latour, "Domaine de Valmoisse", Pinot Noir '14, Côtes-de-Provence, France

5th

CHOCOLATE MOUSSE

mini meringues / chocolate sponge / dried strawberries / strawberry jam
M. Chapoutier, Banyuls, France

or

TIRAMISU

mascarpone custard / chocolate brownie nubs
Taylor Fladgate 10-year Tawny Port, Portugal

first seating \$88 per person, second seating \$98 per person
plus taxes and gratuity / + \$78 per person with wine pairings. items subject to change.