



H A P P Y N E W Y E A R

New Year's Eve

December 31st, 2020

From 4:00 pm - 10:00 pm

APPETIZER

East coast lobster and crab ravioli

In house made ravioli filled with a mixture of lobster and crab meat.

Served with a light saffron cream sauce, baby clams and
Vegetable brunois.

ENTRÉE

Pan seared Alberta elk striploin

Tender elk medallions with wild mushroom medley,
Vela jus and port wine reduction,
Pomme dauphine and baby vegetables.

DESSERT

Baked vanilla tart filled with Canadian maple syrup mouse

Served with espresso crème anglaise.
Garnished with fresh marinated berries.

Complimentary glass of bubbles.

\$65/per person

*Above prices do not include 5% GST.
Parties of 6 or more are subject to an auto gratuity of 18%.*