

New Year's Eve menu 2016-2017

Spinach soup and Chantilly of turmeric

Marinated Salmon with Citrus, horseradish sauce

or

Parmentier of Canadian bison and red currant jelly

Italian Sparkling Wine Granite

Festive Gourmet Hot Stone with assorted vegetables

(Rack of Lamb, Filet Mignon and large Shrimps)

or

Gently roasted Duck Magret with honey, garlic and ginger sauce

or

Braised Sea Perch, vegetables, mashed potatoes and coulis of watercress

Duo of Chocolate Mousse

or

Vanilla Panna Cotta with Red Berries

Regular coffee and Sweet Delicacies

\$70 per person (Taxes and service no included)