

new years eve dinner

seating #1

\$85 / PERSON

5:30 PM

cold seafood bar offerings

SEAFOOD TOWER

2 PEOPLE \$70 | 4 PEOPLE \$135

oysters, mussels & clams, tuna poke, steelhead trout tartar, candied salmon, scallop ceviche

FRESH OYSTERS gf

MP DOZEN

horseradish, lemon, cocktail sauce

NORTHERN DIVINE BC CAVIAR SERVICE

\$160

yukon gold potato blini,
traditional garnishes

main course

CHOOSE ONE

SEAFOOD CIOPPINO SKILLET gf
scallops, mussels, clams & calamari,
hearty tomato broth, pernod, vegetables,
white beans

BEEF DUO BRAISED SHORT
RIBS & BEEF TENDERLOIN gf
celeriac purée, braised celery,
roasted carrots, crispy potato straws,
red wine sauce

BONELESS STUFFED QUAIL gf
ratatouille vegetables, feta cheese,
confit tomatoes

CRIMINI BOURGUIGNON vg gf
red wine braised mushrooms, olive oil
smashed potatoes, sweet potato crisp,
charred broccolini

dessert

CHOOSE ONE

TIRAMISU
pumpkin mousse, amaretti crumble

SALTED CARAMEL
CHOCOLATE PUDDING
dark chocolate pudding, salted chocolate
crumble, vanilla whipped cream

PAVLOVA gf df
lemon curd, passion fruit sorbet,
blueberry compote

add-ons

PAN SEARED FOIE GRAS
FRESH BLACK & WHITE
ALBA TRUFFLES
LOBSTER TAIL

1st course

CHOOSE ONE

WALDORF SALAD gf veg
apple, cranberry, pecan, boston lettuce,
potatoes, mayonnaise dressing,

VITELLO TONNATO

cold thinly sliced veal roast,
tuna mayonnaise, caperberries

BC CLAM CHOWDER

pernod whipped cream, saffron crouton

TUNA TARTARE gf

avocado, sesame seed, green onions,
chive & dill crème fraîche, nori seaweed,
yuzu dressing, crispy rice cracker

