

New Year's Eve Buffet

\$145 / person

CHAMPAGNE TOAST

CHILLED SEAFOOD

Kumiai Oysters, King Crab Legs, Poached Tiger Shrimp, Lobster Salad, Salt Spring Mussels

CAVIAR BAR

Paddlefish, Osetra, White Sturgeon Royale
traditional accoutrements

CARVING STATION

Cedar Plank Blackened Salmon
black garlic yogurt, grilled citrus

Herb Beef Prime Rib
horseradish crème fraîche, natural au jus, brioche rolls

FROM THE FARMS

La Bahn Ranch Chicken Fricassée
chanterelle & oyster mushrooms, pearl onions, lemon thyme

Ken Lee's Winter Citrus Salad
endive, cara cara orange, satsuma, pomelo, shaved fennel

Tamai Farm Late Harvest Tomato Salad
heirloom tomato, cucumber, shaved red onion, feta cheese vinaigrette

Weiser Farms New Potato Duo
roasted magic myrna, whipped red rascal

Grilled Thao Farm Sprouting Cauliflower
annatto oil

Roasted Black Sheep Farm Kabocha Squash
garlic & miso-glazed

Oyster & Shiitake Mushroom Risotto
spinach, sugar snap peas, pumpkin seeds, grana padano cheese

SWEET

Mini Petit Fours, Mini Cupcakes, Chocolate Truffles

HOT CIDER BAR

ha's farm apples, orange, cinnamon sticks

BALEEN
kitchen