



New Year's Eve

\$145 ++ per person
Includes Champagne Toast

GRAZING CHEESE & CHARCUTERIE

pickled vegetables, citrus marinaded olives, honeycomb, quince, dried fruits

RAW SEAFOOD PLATTER

west coast oysters, poached tiger shrimps, salt spring mussels, lobster salad, scallop ceviche

TASTE OF CAVIARS

paddlefish caviar, osetra caviar, white sturgeon royale, blini

LAND CRUISERS

slow roasted prime of beef
natural au jus, horseradish crème fraîche, parkerhouse roll

crown rack of lamb
grilled citrus, fresh dill yogurt

SURF & TURF

la bahn ranch one pot lemon chicken
scarlet runner beans, swiss chards, pearl onions, lemon thyme jus

pan seared tuscan sea bass
olives, capers, oven dried tomatoes, cavolo nero kale

FROM THE LOCAL FARMS

tamai's farm late harvest tomato soup
herb croutons, basil oil

classic caesar salad
honey gem lettuce, white anchovies, grana padano, caesar dressing

thao's farm marinaded rapini
quinoa puffs, shaved radishes, cucumbers, shaved red onions, feta cheese vinaigrette

weiser farm's new potatoes
whipped red rascal

black sheep farm's roasted carrots
carrot top chimichurri

creamy marin's mushroom ravioli
shitake, trumpet & oyster mushrooms, porcini cream sauce

SWEET TOOTH

mini petit fours, mini cupcakes, chocolate truffles

SEASONAL HOT CIDER BAR

ha's farm apples, cinnamon sticks

BALEEN
kitchen