



NEW YEAR'S DINNER MENU 2011

HORS D'OEUVRES

Smoked Salmon Roulette
Spiced Apple Crostini
Crab-filled Crêpe
Prosciutto Spring Rolls

CRÊPE PASTA

Filled with smoked ricotta and dried tomatoes,
served in a mushroom cream sauce

HERB CRUSTED SEA BASS

(1 p.p.p)

Walnut and herb crust, served with a
roasted vegetable salsa

RACK OF LAMB

(3 p.p.p)

Marinated and roasted with Dijon mustard and herb
bread crumbs. Served in natural pan juices.

Wild Rice Medley

Vegetable Tower

Roasted Carrots

SALAD BOUQUET

A variety of fresh greens,
seasonal vegetables with Balsamic vinaigrette

CHAMPAGNE TRIO

Baby truffle cake with coffee sauce

Individual fruit tarts

Assorted gelato and biscotti

Miniature bottle of
Freixenet Cordon Negro Brut/Sparkling Wine (200ml)

Heating/Cooking instructions will be provided. Pick up time and customer identification required at booking. Prices may be subject to change (lesser value) based on group greater than 8 people and or current market fluctuation. Service staff, delivery, and or decorative formal set-up available at a additional value. All prices are subject to taxes (HST).