

NEW YEAR'S EVE
Compass Menu

AMUSE BOUCHE

To Start:

Pate de Foie Gras

Crisp Breads | Mom's Pepper Jelly

Study of Olive Oils

Assorted XVOO's | Aged Balsamic Vinegars | Fresh-Baked Ace Breads



SALAD | SOUP

Choice of:

Lobster & "Glace Bay" Crabcake Bisque

Curried Crème Fraiche | Brandy | Chive Oil | Brioche

Warm Mushroom Salad & Pan-Seared "Georges Bank" Scallops

Arugula | "Thornloe" Asiago | Truffle Vinaigrette | Garlic Crostini

Salad of Winter Beets & Smoked "Bay of Fundy" Salmon

"Eagle Creek" Fingerlings | Soft Boiled Egg | 3-Mustard Vinaigrette
"Uncle Carmens" Honey

RISOTTO | WATER | LAND

Choice of:

East Coast Lobster & "Georges Bank" Scallop Risotto

Poached Lobster | Seared Scallops | Local Pancetta | "Thornloe" Asiago | Truffle Butter | Crispy Fennel

"Jail Island" Salmon 2-Ways

Grilled | Maki Verrine

Muskoka Maple Lacquer | Grainy Mustard Foam | Fingerlings | White Bean Ragout
Nori | Avocado | Sambal Mayo | Sushi Rice | Sesame Crumble

Stuffed "Brant County" Organic Chicken Supreme

Apricots | Pistachio | "Woolwich's Chevre" | Potato Champ | Balsamic Reduction

Turf Duo

Stick-Braised Beef Short Ribs | Baby "Wellington County" Beef Tenderloin
Fingerlings | White Bean Ragout | Red Wine Pan Jus

DESSERT

Choice of:

"Sarah's" Twice Baked Carrot Cheesecake

Caramel Sauce | Rum Raisin Gelato | Pineapple Chip

Chocolate Ganache Panache

Callebaut Chocolate Tart | "Pot au Crème" | Hazelnut Gelato

Live DJ

Midnight VQA Sparkling Wine Toast

OFFERED AT

55.00 | EARLY SEATING (5:30-7:30 pm)

80.00 | GALA NIGHT SEATING (8:00pm - Next Year)

all applicable taxes & gratuities extra

