

New Years Eve Champagne Dinner

Amuse Bouche for the Table

First Plates

FIVE SPICE "PULLED" DUCK CONFIT

Crispy Nori Roll | Teriyaki Glaze | Sesame Bok Choy "Slaw"

PAN SEARED DIGBY SCALLOPS

Sea Asparagus | Lobster Sauce | Butternut Squash Puree

PEPPER & CITRUS BEEF CARPACCIO

Lemon Mayo | Focaccia Toasts | Baby Arugula | Padano | Capers

BABY KALE SALAD

Candied Pecan Goat Cheese | Fig | Shaved Radish | Frisée | Sherry Vinaigrette

Entrées

PAN SEARED BEEF TENDERLOIN & JUMBO PRAWN

Parmesan-Truffle Butter Crust | Madeira Sauce | Smoked Cheddar Potato Terrine

MAPLE-PECAN CRUSTED ATLANTIC SALMON

Apple & Pear Chutney | Parsnip Rösti

ORGANIC QUINOA AND WILD RICE TOSS

Fire Roasted Red Pepper Coulis | Baby Spinach | Vegetable Slaw | Sprouts

PAN ROASTED CHICKEN SUPREME

Cranberry Goat Cheese Stuffed | Marsala Pan Jus | Roasted Tri Coloured Baby Potatoes

Whipped Butternut Squash

WILD & CULTIVATED MUSHROOM RISOTTO

Crispy Prosciutto | Chives | Truffle Oil | Baby Arugula

Sugar Therapy

DARK BELGIAN CHOCOLATE TRUFFLE TORTE

Caramel Sauce | Van Gogh Chocolate Pencil | Berries

GRAND MARNIER ICED SOUFFLE

Chocolate Lady Finger | Berries | Mint

Pricing:

\$99.00/person

To Book a Table:

Please call the Inn Steakhouse at
(705) 835-2790 ext. 1413 or the
Front Desk at ext. 1349

Reservations required