

New Year's Eve 2009

Join us for a fabulous 3 course dinner
Seating is limited and is available from 5pm to 8:30pm
\$78 per person plus applicable taxes
Please have a credit card available when booking
72-hour cancellation policy
Call us at 905 892-6474

Menu

Cumbrae Farms Beef Carpaccio
wasabi remoulade and tempura onion fritter

or

Sliced Iceberg Salad
crisp pancetta, gorgonzola dressing

or

Butternut Squash Risotto
White meadows maple syrup glazed pork belly

or

Fundy Bay Smoked Salmon, Tournon of Foie Gras
arugala and pine nuts

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Duck Two Ways

Roasted Five Spice Breast, Pear and Saffron Chutney
Confit Leg, Truffle Honey Glaze

or

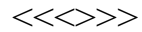
Pinot Marinated Caribou Chop
cider braised cabbage, scalloped sweet potato

or

Peppercorn Crusted Beef Tenderloin
On foie gras whipped potatoes
Stoney Ridge Forte reduction

or

Fresh Atlantic Halibut Filet
Poached in coconut milk and apple
Curried Indonesian rice cake



3 Little Desserts (one plate)
Dark Chocolate Torte
Warm Apple Doughnut, caramel custard
White Chocolate Mocha Ice Cream

Menu may vary slightly due to availability of product
Vegetarian option or chicken dish available if ordered in advance