

NEW YEARS EVE

Appetizers

GRILLED LAMB LOLLIPOPS

Frenched New Zealand lamb,
mint pesto, pomegranate gastrique
20

WILD MUSHROOM DUCK STRUDEL

Wild mushroom and goat cheese filling,
Maple Leaf Farms duck, wrapped in
flaky phyllo dough, blackberry
balsamic reduction
20

Entrees

SURF & TURF

8oz Grilled Filet mignon topped with
warm lobster, tarragon & shallot butter,
served over a saffron and
asparagus risotto
50

LAVENDER LEMON & CHICKEN

Roasted half chicken, Hasselback
potatoes, asparagus, lemon lavender
herbed jus lié
30

PRIME RIB

Garlic mashed potatoes,
vegetables du jour, au jus,
horseradish cream
Queen 40 King 50 Club 60