



2018

NEW YEARS EVE SEATING's

(4:00/4:30/5:00) (6:00/6:30/7:00) (8:00/8:30/9:00)

**ALL SEATINGS BEFORE 8PM
ARE TWO HOURS.**

**SEATINGS AT 8PM OR LATER MAY STAY
THROUGH MIDNIGHT AND DO A
COMPLIMENTARY CHAMPAGNE TOAST WITH
PARTY FAVOURS.**

**ONLY THE SPECIAL MENU WILL BE
OFFERED. NO REGULAR MENU**

PLEASE ARRIVE PROMPTLY AS TIMES CANNOT BE EXTENDED

\$55 PER PERSON (NOT INCL G.S.T. OR GRATUITY)

parties of 6 or more will have a 18% gratuity added to the bill

NEW YEAR'S EVE MENU

APPETIZERS: CHOOSE ONE OF THE FOLLOWING:

1. **Calamari**-Flour dusted calamari with roasted red peppers, served with an alioli dip.
2. **Cozze**-A bowl of P.E.I. mussels in a rich gorgonzola cream sauce. Served with Fresh baked bread for dipping.
3. **Bruschetta Con Pepperone**-Three slices of toasted French bread topped with a ricotta cheese and sautéed red peppers with fresh basil.
4. **Caesar salad**-Romaine lettuce with our house-made Caesar dressing, croutons and parmesan cheese.
5. **Insalata Spinaci Con Fragola** -Fresh spinach with strawberries, slivered almonds and crumbled goat cheese, finished with a poppy seed vinaigrette
6. **Soup**-Bowl of minestrone soup, large chunks of vegetables in a hearty broth with fusilli noodles.
7. **Arancini**-Three Panko breaded Arborio rice balls stuffed with Lobster. Served with a saffron aioli and deep fried basil.

MAIN COURSES: CHOOSE ONE OF THE FOLLOWING:

1. Two 4oz **beef** tenderloin medallions, with morel and button mushrooms, in demi-glace with crème fraiche sauce and shallots. Served with potatoes and vegetables.
2. Pappardelle (large ribbon pasta) tossed with **lobster**, langoustines (baby lobster), baby spinach and mushrooms in a white wine cream sauce with shredded parmigiano reggiano as a garnish.
3. A 8 oz fillet of pan seared **Salmon** topped with jumbo tiger shrimp, cherry tomatoes, pickled chanterelle mushrooms and shallots; in a lemon white wine butter sauce. Served with Linguine in tomato sauce and vegetables.
4. Two **Chicken** breasts stuffed with chorizo sausage, ricotta cheese and sautéed spinach, then wrapped in bacon and served on a pool of Dijon mustard cream sauce. With Linguine in tomato sauce and vegetables.
5. Fourteen large **shrimp** sautéed with diced tomatoes, and onions in a herb butter sauce, served with linguine in tomato sauce and vegetables.
6. **Lamb shank** braised in a rich merlot wine reduction. Served with garlic mashed potatoes and vegetables.
7. **Vegetarian** Wellington-An assortment of mushrooms (Cremini, Portabella, button, and Morel) shallots and herbs with Brie cheese stuffed into puff pastry, with a brandy and caramelized onion cream sauce. Served with potatoes and vegetables.

(ADD A SKEWER OF 5 JUMBO GRILLED SHRIMP \$8)

DESSERT: CHOOSE ONE OF THE FOLLOWING:

Choose from any one of our cheesecakes, tortes, tartufo or seven flavours of Italian ice cream as well our house made Tiramisu. Please see the drinks menu for full listing.