

HAPPY NEW YEAR

\$65 per person

Cheese Fondue

Smooth, rich fondue made with aged cheddar and Grana Padano, elevated by a touch of sparkling wine for balance and aroma

Proteins:

- Grilled Beef Tenderloin
- Spanish Chorizo Sausage
- Chili Buttered Shrimp Tail
- Grilled Calamari

Vegetables:

- Baby Carrot • Baby Potato
- Asparagus • Grilled Zucchini
- Brussels Sprouts • Cauliflower Florets

Breads:

- Toasted Baguette • Garlic Sourdough Croutons

Chocolate Fondue

Luxurious molten dark chocolate fondue, infused with orange essence and vanilla chantilly, served with:

Fruits & Sweets:

- Strawberry • Banana • Mixed Berries • Pear
- Banana Bread • Rice Krispie
- Italian Meringue • Shortbread Cookies

\$75 per person

Amuse-Bouche

Foie Gras & Black Truffle Parfait

FIRST COURSE – (choice)

Beef Tartare

Smoked Béarnaise, apple gel
crispy potato pavé

Roasted Beet Carpaccio

Whipped goat cheese & hazelnut dust

MAIN COURSE (choice)

Alberta Beef Tenderloin “Chateaubriand”

Black truffle potato purée, glazed root
vegetables, red wine demi-glace

Pan-Seared Salmon

Leek fondue, parsnip purée
Champagne beurre blanc, herb oil

Duck Leg Confit

Slow-cooked 24 hours with thyme and orange
spiced red cabbage

Alsatian mustard jus, citrus zest

DESSERT – (choice)

Dark Chocolate Marquise

Raspberry coulis & gold Leaf, cocoa tuile

Vanilla Bean Crème Brûlée

Madagascar vanilla custard
caramelized sugar crust

\$90 per person

Amuse-Bouche

Foie Gras & Black Truffle Parfait

FIRST COURSE – (choice)

Beef Tartare

Smoked Béarnaise & apple gel
crispy potato pavé

Roasted Beet Carpaccio

Whipped goat cheese & hazelnut dust

SECOND COURSE – (choice)

Seared Scallops

Cauliflower velouté, Oscietra caviar
Champagne foam, truffle oil

Lobster Bisque

Tomato, fennel, brandy
whipped cream, tarragon oil

MAIN COURSE – (choice)

Alberta Beef Tenderloin “Chateaubriand”

Black truffle potato purée
glazed root vegetables red wine demi-glace

Duck Leg Confit

Slow-cooked 24 hours with thyme and orange
spiced red cabbage

Alsatian mustard jus, citrus zest

Pan-Seared Halibut

Leek fondue, parsnip purée
Champagne beurre blanc, herb oil

DESSERT – (choice)

Dark Chocolate Marquise

Raspberry coulis & gold leaf, cocoa tuile

Vanilla Bean Crème Brûlée

Madagascar vanilla custard
caramelized sugar crust



MENUS ARE PRINTED FOR GUESTS TO MAKE THEIR SELECTIONS

ACCOMMODATIONS for VEGETARIAN v | DAIRY FREE df | GLUTEN FREE gf | ALLERGIES