



***2025 New Year's Eve***

*Wine Pairing Option Available*

***Smoked Duck 'Tartare'***

*Smoked Pekin Duck, Minced Beet and Shallot, Smoked Chili Mandarin Dressing, Duck Skin Crumble,  
Salted Yolk Emulsion, Watercress, Prawn Crisps*

*or*

***Roasted Celeriac Salad***

*Baby Greens, Radicchio, Maple Thyme Roasted celeriac, Spiced Pecans, Fresh Apple,  
Confit Garlic and Red Wine Vinaigrette*

*or*

***Leek and Mushroom Soup***

*Wild Mushroom Broth. Topped with Garlic Croutons, Chives, Parmigiano Reggiano, Charred Leek Oil*

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***Canadian Striploin Steak***

*10oz Wellington Country Striploin, Reserve Syrah Garlic Butter, Onion Crisps,  
Demi-glace, Rosemary Roasted Fingerling Potatoes*

*or*

***Cornish Hen Ballotine***

*Deboned Cornish Hen Stuffed with Roasted Mushrooms, Gruyère and Canadian Pork Sausage  
Served with Pea Purée Sauce Supreme, Rosemary Roasted Fingerling Potatoes*

*or*

***Nordic Arctic Char***

*Pan Roasted Arctic Char, Smoked Butter and Herb Rye Crust, Dill Buttermilk Emulsion,  
Lemon Brown Butter Baked Rice, Parsley Oil*

*or*

***Winter Squash Ragout***

*Slow Cooked Ragout with Seasonal Squash, Roasted Butternut Squash, Toasted Pinenuts, Crispy Sage,  
Chili Oil, Marsala Caramelized Cipollini, Rigatoni*

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***Chocolate Choux à la Crème***

*Dark Chocolate Crèmeux, Crispy Pastry, Whipped Mascarpone Cream, Blackberry Ratafia Coulis*

*Tasting Menu \$110 per person plus applicable tax and gratuity      Wine Pairing \$45 per person plus gratuity*

*Reservations are required and can be made by telephone 905-563-0900 ext. 35*

***Executive Chef Matt McDowell***