



New Year's Eve Menu 2018

Vichyssoise

Pemberton Potato and Organic Leeks, Shaved Périgord Truffles

Pan Seared Fraser Valley Quail

Wilted Baby Arugula, Cranberry Gastrique

or

Chanterelles

Salad of Warm Pickled Chanterelle Mushrooms and Organic Watercress, Aged Gouda,
Toasted Pine Nuts, Whole Grain Mustard, Sherry Vinaigrette

Chianti Braised Pemberton Meadows Beef Short Rib

Gorgonzola Polenta, Roasted Winter Roots, Caramelized Cipollini, Onion Jus

or

Grilled Sturgeon

Smoked Du Puy Lentils, Haricots Verts, Parsnip Puree, Carrot Foam, Osetra Caviar

or

San Marzano and Manchego Arancini

Vegetable Pot Au Feu, Globe Artichokes, Thumbelina Carrots, Baby Fennel, Lemon and Thyme Nage

Valrhona Chocolate Pate

Toasted Pistachios, Raspberry Coulis, Crème Anglaise

Late Night Snack Buffet

Two Rivers Charcuterie

House Made Mustard, Zucchini Pickles, Marinated Olives, Pickled Onions

Artisan Cheese

A Selection of Craft Made Canadian Cheeses, Fresh Fruits and Berries, Candied Pecans,
Red Pepper Jelly

Assorted Dips

Hummus, Baba Ganoush, Spinach and Artichoke, Pico Di Gallo

Artisan Breads

Assorted Fresh Breads, Herb Whipped Butter

