

New Year's Eve 2019

Amuse

Antipasto - warm olives, fresh dips, herbed butter,
house made pickled vegetables, smoked fish, artisan bread


Appetizers

Lobster Bisque - garnished with chives

Winter Vegetable Salad - kale, chard, house pickled root vegetables, toasted walnuts
and pumpkin seeds, dried cranberries, honey-Dijon vinaigrette

Mushroom Risotto - shaved Gunn's Hill cheese, crispy fried leeks, poached egg

Common Course



Hand Made Cavatelli - olive oil, confit tomatoes, roasted garlic, artichoke,
fresh basil, parmigiano reggianno

Entrees

Norwich Packers English Cut Short Rib

braise reduction, Swedish mashed potatoes, seasonal Norfolk vegetables, root vegetable chips

Citrus Marinated Ahi Tuna

ginger slaw, pickled cucumber, sesame and wasabi aioli, tempura fried vegetable sushi roll,
sautéed baby bok choy

Baked Eggplant Parmesan Napoleon

roasted red peppers, portobello mushrooms, grilled zucchini, pomodoro sauce, mozzarella,
parmesan, fresh basil

Desserts



Raspberry S'more - with chocolate ganache and pecan graham cookie

Tropical Trio of Tarts - banana cream, coconut cream, keylime

New Years Eve Packages

Package 1

Dinner Only

5 course meal with arrival toast

2 hour Seating

\$90 per person

Package 2

Late Night Party Only

Lounge Countdown Party

With "The Dudes"

Doors open at 9pm

Fireworks, live music, late night
snack bar, champagne toast, party
favours

Limited Number of Tickets

\$60 per Person

Package 3

Dinner and Party

The best of both worlds.

Enjoy dinner and the after party at a
discounted price.

\$130 per Person