

NEW YEAR'S EVE

SET DINNER MENU

THREE-COURSE SET DINNER AT \$65
INCLUSIVE OF A GLASS OF RED OR WHITE WINE

APPETIZER

PAN ROASTED SCALLOPS

lardo, charred corn, ancho cream, cilantro

or

ALBERTA BISON TARTARE

pickled saskatoon berries, calabrian chilis,
cured egg yolk, chips

ENTRÉE

SEARED B.C. SABLEFISH

braised white beans, kale, caper agridolce, asparagus

or

6 OZ FILET MIGNON

alberta beef, bacon wrapped, cheese curd mashed potatoes,
roasted brassicas, bone marrow butter, red wine demi glace

DESSERT

PAVLOVA

champagne poached pear, meringue, pink peppercorns

or

BITTER CHOCOLATE TART

cherry sauce, whisky ice cream

SELECTION OF HOUSE WINES

UNDURRAGA, CABERNET SAUVIGNON

UNDURRAGA, CHARDONNAY

BIUTIFUL, CAVA BRUT

ADD \$10 TO UPGRADE TO PREMIUM WINE OR BUBBLES

SANDHILL, CABERNET MERLOT

TINHORN CREEK, PINOT GRIS

TAITTINGER CHAMPAGNE

THOMSONS

Price is exclusive of gratuity and tax. Please notify your server if you have allergies or dietary restrictions. Consuming raw undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.