

# NEW YEARS EVE MENU FOR TWO \$120 | 5-9PM

## **COURSE 1 - DUCK CONFIT CROSTINI**

*Red onion marmalade, lingonberry gastric, foraged fiddleheads*

## **COURSE 2 - BEEF WELLINGTON OR LUMP CRAB AND SCALLOP STUFFED RAINBOW TROUT**

*Beef Wellington\* with wild mushrooms duxelles, red wine  
demi-glac, Caribou Cream glazed carrots*

*\*Chef recommends Beef Wellington served medium*

OR

*Lump Crab and Scallop Stuffed Rainbow Trout with lobster  
mornay sauce, haricot verts, grilled lemon*

## **COURSE 3 - POACHED PEARS STUFFED WITH CHOCOLATE GANACHE**

*White port, cinnamon, and cardamom reduction*



### **WINE SPECIALS**

*Murphy Goode Cabernet Sauvignon \$32/bottle*

*Chemistry Pinot Gris \$34/bottle*

*Mumm Napa Brut Prestige \$42/bottle*