COUNCIL OAK®

Steaks & Seafood

NEW YEARS EVE MENU

WELCOME COCKTAIL

KIR ROYALE

SOUP

SLOW BRAISED PUY LENTIL SOUP

Fresh Cut Vegetables & Fragrant Broth

APPETIZER

RAW SEAFOOD BAR

Includes the Following:
PEI Lobster Ceviche
Salted Cod | Cheddar Dip | Seaweed Crackers
Fresh East Coast Oysters | Spicy Citrus Foam
Blue Crab Terrine
Poached Jumbo Shrimp | Horseradish Cocktail Sauce
House Cured Maple Smoked Salmon Gravlax

MAIN COURSE

LAND & SEA

Alberta AAA Slow Braised Short Rib, Tamarind Glaze, Fresh East Coast Lobster Gratinée, Creamy Polenta, Shaved Black Sicilian Truffles, Glazed Heirloom Carrots

or

TORREZNO DE SORIA

Crisp Local Pork Belly, Guava Chutney, Carnaroli Rice Pilaf, Sea Urchin & Mascarpone Butter

or

NATURE'S BOUNTY (VEG)

Hand Made Braised Acorn Squash Cappellacci, Wild Sage Orange Froth, Woolwich Farms Goat Cheese, Roasted Stone Fruit & Pistachios

DESSERT

CHOCOLATE 3 WAYS

White Chocolate Crème, Pink Peppercorn Dust,
Ganong Chocolate Mousse,
Bittersweet Dark Chocolate Honeycomb & Fleur De Sel

$155 PER GUEST

Tax & Gratuity not included