

5 COURSE NYE 2017
125

Amuse Bouche

FIRST

Squash Salad

farmhouse chevre, gala apples, pumpkin seed vinaigrette

Kusshi Oysters

northern divine caviar, crème fraiche, dill

Duck Confit And Foie Gras Terrine

apple butter, candied walnuts, brioche

SECOND

Black Perigord Truffles

risotto, roasted sunchoke, la sauvagine

Celeriac Veloute

compressed apples, walnuts, brown butter

Butter Poached Lobster

potato gnocchi, wild mushrooms, sauce americaine

THIRD

House Made Cavatelli

manila clams, salt spring island mussels, calabrian chilli, parsley

Parsnip Agnolotti

caramelized apple, glazed chestnut, mascarpone

Braised Fraser Valley Pork Cheek

cauliflower, gremolata, braising jus

MAIN

Ancient Grains

confit turnip, heirloom carrot, roasted mushroom jus

Yarrow Meadows Duck Breast

roasted root vegetables, du puy lentils, date jus

Roasted USDA Striploin

pomme dauphine, slow cooked onions, peppercorn jus

Pacific Provider Coho Salmon

fregola sarda, chorizo, salt spring island mussels

DESSERT

Toffee Cake Duo

salty honey ice cream, pecan wafer

Caramel Apple Tart

almond frangipane, poached apples, buttermilk ice cream

Jivara Chocolate Sesame Terrine

almond sesame genoise, caramelized banana ice cream

Petit Four