



honey S A L T
FOOD AND DRINK

NEW YEARS EVE

\$130 PER PERSON

WINE PAIRING: LOCAL \$55 | PREMIUM \$80

AMUSE

NORTHERN DIVINE CAVIAR

lemon confit, vodka chantilly

Welcome Cocktail: Lavender V&T



FIRST COURSE

BAKED BC OYSTERS

baked BC Island Tide oysters,
miso hollandaise, spinach & pecorino crust

- or -

DUNGENESS GOLDEN CRAB ARANCINI

parsnip puree, shaved fennel, lemon dressing

- or -

CHARCOAL ASH BEEF CARPACCIO

crispy capers, dry egg yolk,
arugula pesto, pickled fennel



Local: Culmina 'R&D' *sauvignon blanc*

Premium: Louis Latour 'Domaine de Valmoissine' *pinot noir*

MAIN COURSE

LOBSTER RAVIOLI

mascarpone cheese & rainbow swiss chard,
saffron bisque, parsley puree

- or -

FRASER VALLEY DRY AGED DUCK BREAST

charred leek confit, potato puree, blood orange jus

- or -

63 ACRES PETITE FILET & TIGER PRAWNS

roasted chanterelles mushrooms,
grilled asparagus, perigord truffle jus

add: nova scotia lobster +\$22.00

Local: Mt Boucherie 'Reserve' *syrah*

Premium: Treana *cabernet sauvignon*

DESSERTS

MILLE-FEUILLES

vanilla bean custard, fresh strawberry,
caramelized puff pastry, chantilly

- or -

SOCIETY CHOCOLATE & BANANA CAKE

caramelized bananas, milk chocolate mousse,
dark chocolate glaze

Local: Mission Hill Rosé

Premium: : Bruno Paillard 'Premiere Cuvee'

