



NEW YEAR'S EVE
— \$100 —

AMUSE-BOUCHE

SALMON & CAVIAR CONE

salmon tartar, northern divine caviar
crème fraîche, chive

APPETIZERS

WILD SIDE-STRIPE SHRIMP SALAD

beetroot purée, lemon verbena
compressed apple, fennel pollen

-or-

ORGANIC SQUASH AGNOLOTTI

milk espuma, pumpkin seed & sage brittle

-or-

MUSHROOM RISOTTO

black truffle, pecorino, free range yolk gel

ENTRÉE

46° ORA KING SALMON

dungeness crab, puffed salmon skin, creamed leek
shellfish emulsion, yam dauphine

-or-

FRASER VALLEY DUCK DUO

smoked breast, confit leg croquette, crackling,
pomegranate jus, root vegetable pavé

-or-

PAN ROASTED CACHE CREEK FILET MIGNON

potato pave, mushroom purée, pine salt
porcini mushrooms, madeira jus

DESSERTS

CHOCOLATE SPHERE

warm brownie, vanilla bean gelato
hazelnut sponge, chocolate crumble
spiced custard sauce

