

NEW YEAR'S EVE DINNER

3-COURSE PRIX FIXE | 100 PER PERSON

Sommelier selected wine pairings | 38 per person

FIRST

White Asparagus Soup

Cashew crema, leek emulsion

— PAIRED WITH —

Love Block Sauvignon Blanc, New Zealand (5 oz)

SECOND

Slow-Cooked Halibut with Lobster Ravioli

Shaved black truffle, caviar beurre blanc

— PAIRED WITH —

Le Clos Jordanne Pinot Noir or Chardonnay, Niagara (5 oz)

THIRD

Dulce de Leche Lava Cake

Cinnamon ice cream

— PAIRED WITH —

Taylor Fladgate Tawny Port 10 Year, Portugal (1.5 oz)

Add whole Nova Scotia lobster | 80

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