

FLORES & PINE

NYE DINNER MENU

For the Table

House Baked Bread Selection with Flavored Butters and Pickled Vegetables

1st Course

Chestnut Cream Soup with Fried Parsnip

Or

Northern Italian Minestrone with Basil Oil

2nd Course

Poached Shrimp and Smoked Salmon

Artisan Lettuces, salted crust cooked beets and radishes, crumbled goat cheese, citrus and chive vinaigrette

Or

Charred Purple Cabbage & Butternut Squash Salad with Smoked Duck Breast

Charred purple cabbage, roast butternut squash, corn nut crumble, radishes, green onion, micro salad, white balsamic vinaigrette with parsley and mint

Palette Cleanser

Lime sorbet with Champagne

3rd Course

Black and White Tenderloin Plate

Grilled prime beef tenderloin with whiskey sauce, grilled pork tenderloin with white wine velouté, roasted fingerling potatoes, vegetable bouquet

Or

Oven Roasted Christmas Turkey

Pistachio and apple stuffing, mashed potato, thyme and rosemary gravy, braised cabbage, sauteed brussel sprouts, glazed carrots

Or

Olive Oil Poached Icelandic Halibut

Olive oil poached Icelandic halibut, PEI mussels and Alaskan crab, Champagne fume, roasted shallot potato pave, grilled leek, carrots and celery root

Or

Roasted Vegetable, Herb Ricotta Rondelle

House made rolled roasted vegetable rondelle, herb ricotta, basil oil and pomodoro

4th Course

Individual Swiss chocolate espresso roll, berries, Saskatoon berry coulis

Or

Cardamom roasted apples, elderflower drizzle, frozen yogurt, mulled winter fruits

Or

